



UMBERTO CESARI

SANGIOVESE RISERVA

ROMAGNA DOC SANGIOVESE RISERVA

GRAPES

100% Sangiovese

SOIL TYPE

Clayey, medium consistency.

AVERAGE AGE OF THE VINES

15 years

YIELD PER HECTARE

8 tons

VINIFICATION

In temperature controlled, vertical steel vinification tanks, with a long maceration.

AGEING

18 months in 30 hl. Slavonia oak barrels and 6 months in steel tanks.

ALCOHOL CONTENT

14% vol.

POTENTIAL AGEING

7/10 anni.



AVAILABLE SIZE

0,750 l; 1,5 l; 3 l.

SERVING TEMPERATURE

16 °C

COLOUR

Intense red with garnet highlights.

NOSE

Full-volumed and intense, with lingering sweet violets and elegant hints of oak and roasted coffee beans

TASTE

Dry and full-bodied, with an appealing suite of elegant tannins.

MATCHING TO

Red meat dishes, selections of different ages of Parmigiano Reggiano cheese and mature cheeses.