

# Contragrande

## Romagna PDO Sangiovese Superiore

A concrete yet harmonious presence which exudes reliable and joyous company. Meditative and decisive in its ruby red cloak, Contragrande opens the doors onto our land.



### TASTING NOTES:

Sparkling ruby red in colour; its vinous flavour unveils delicate hints of violets, whereas its dry (yet harmonious) flavour reveals its concentration of tannins and a lingering, slightly bitter after-taste.

### SERVING SUGGESTIONS:

"Contragrande is the perfect accompaniment for grilled meats as well as home made first courses served with meat sauces.

### VINIFICATION :

Full phenolic ripening is normally reached during the first week of September. This is followed by 5/7 days at a controlled temperature of 25°C and several decantations.

### RIPENING/AGEING :

Wine is aged for approximately 8 months in steel tanks before being bottled. It is commercialised after 8 months.

**GRAPES:** Sangiovese

**DENOMINATION:** Romagna PDO

**GROWING METHOD:** Spurred cordon

**MAXIMUM PRODUCTION:** 7-10 tons/Ha

### CHEMICAL CHARACTERISTICS:

Actual alcohol: 13- 14 % vol

Sugars: 0 - 4 g/l

Total acidity: 5.00 - 6.00 g/l

**SERVING TEMPERATURE:** 18°C

**STORAGE:** Store in a fresh and dry place away from heat and light sources

### WINE LIST ENTRY:

Sangiovese di Romagna PDO Superiore

"Contragrande" Branchini

**SIZES:** 750 ml

### AZIENDA AGRICOLA BRANCHINI

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