

CARDINALA

Riserva

Romagna DOC
Sangiovese Superiore
Riserva

Greatness and simplicity. Peculiarities of Sangiovese Superiore Cardinala Riserva. A resilient and elegant velvet of Romagna.

Nothing is left down to chance and nothing else is required to savour excellence.



TASTING NOTES:

Intense ruby red colour. Decisive notes of blueberries, cherries, liquorice, cocoa, all blended with sweet spices. A mature palate, finely balancing roundness and freshness, enriched by balsamic hints which add a touch of elegance and velvet to this well-structured wine. Well-balanced tannins which stand the test of time.

SERVING SUGGESTIONS:

A fine red wine suitable for important occasions, the perfect accompaniment for traditional Romagna meat dishes, wild boar and mutton. Intriguing served with firm, medium cheeses.

VINIFICATION:

grapes are harvested in the first week of October and are then fermented with skins over a ten day period.

RIPENING/AGEING :

10 months in French oak barrels, 10 months in large bottles and lastly, 10 months in the bottle before commercialisation.

GRAPES: Sangiovese

DENOMINATION: Romagna PDO

GROWING METHOD: Spurred cordon

MAXIMUM PRODUCTION: 1.5 kg per plant

CHEMICAL CHARACTERISTICS:

Actual alcohol: 14% vol

Sugars: 2-4 g/l

Total acidity: 5-6 g/l

SERVING TEMPERATURE: 18°C

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

WINE LIST ENTRY:

"Cardinala Riserva" Branchini - Romagna DOC Sangiovese Superiore Riserva

SIZES: 750 ml e 1500 ml

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