

CARDINALA

Nuova

Romagna DOC
Sangiovese Superiore

The expression of our roots,
in a glass of red Sangiovese Superiore
from the eponymous farmstead “La
Cardinala”. Har-monious and profound
like a great Love.



TASTING NOTES:

Ruby red. On the nose it expresses red fruit and floral notes. Excellent balance, well structured and full-bodied, with numerous suggestions which alter-nate, carried on the notes of soft yet important tannins. A warm wine, of substance.

SERVING SUGGESTIONS:

Excellent served with inland dishes and stuffed pasta; also a fine accompaniment for red meat-based second courses, like braised or roast beef.

VINIFICATION:

Harvesting takes place during the last week of September, when grapes reach full maturity. Maceration takes place over a 7/10 day period at a controlled temperature of 25°C, followed by drawing off and racking on several occasions.

RIPENING/AGEING :

“Cardinala Nuova” is aged in wooden barrels for approximately 10 months, then bottled and aged for a further 10 months before commercialisation.

GRAPES: Sangiovese

DENOMINATION: Romagna Doc

GROWING METHOD: Spurred cordon

MAXIMUM PRODUCTION: 1-2 kg per plant, amounting to 7-10 tons/ha

CHEMICAL CHARACTERISTICS:

Actual alcohol: 14% vol

Sugars: 0 - 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 Nuova” Branchini - Romagna DOC Sangiovese Superiore

SIZES: 750 ml

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