



Umberto Cesari Sangiovese di Romagna “Riserva”



Varietal: 100% Sangiovese

Appellation: DOCG Sangiovese di Romagna

Alcohol %: 13.5

Residual Sugar: 4.4 Gr. / Ltr.

Altitude: 300 – 400 mtr AS

Soil: Clayey

Tasting Notes:

Aromas of mountain flowers make up the bouquet, while explosive fruitiness floods the palate. It is a dry, full-bodied wine with a rich and smooth mouthfeel. Slightly tannic, it boasts a harmonious long finish

Winemaking:

Vinified in stainless steel tanks at low temperatures on the skins over 15-20 days. Aged 24 months in Slavonian and Italian oak barrels.

Food Pairing: Best with dishes such as tagliatelle alla Bolognese, lasagna, or breaded cutlets with cream sauce.

Accolades



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