



## Colori d'Italia

# Sangiovese

Puglia

Indicazione Geografica Tipica

### GEOGRAPHIC AREA

Apulia Region.

### SOIL

Limestone and clay soil.

### GRAPE VARIETIES

Sangiovese.

### WINEMAKING

Traditional red winemaking, with maceration on the skins at controlled temperature. Soft pressing of the berries, to avoid the discharge of bitter tannins and promote that of the anthocyanins, thereby providing deeper color. Once alcoholic fermentation is over, the wine spontaneously carries out malolactic fermentation for 20-25 days. The wine is then assembled and bottled.

### STYLE

Excellent with typical Mediterranean specialties such as rich pasta dishes, and grilled red meat. To be served at 16-18 °C.

### FOOD PAIRINGS

An easy drinking wine, to enjoy with savory pasta dishes or meat such as veal fillet and roasted chicken. To be served at 14 - 16° C.

SIZE 0.75 l.

ALCOHOL 12% vol.

