



ROMAGNA DOC SANGIOVESE APPASSIMENTO



Variety - Sangiovese

Region - Italy

Soil - Clay

History

Tenuta Santodeno is an historical plot of land with an important winemaking tradition, situated in the Bidente Valley on the border between Emilia Romagna and Tuscany. The story began in 1980 when the Ravaioli family situated the winery on the land historically called Sant' Oddone and today known as Santodeno.

Winemaking

They obtain this wine by gently hand-picking the grapes, storing them in small crates. The grapes are dried slowly to further concentrate their rich flavors. A careful vinification and aging result in a wine rich in color, aromas and balance.

Alc. Vol. - 14%

Tasting Notes and Food Pairings

Ample and intense with a violet persistent and elegant, reminds the wood and roasted coffee. It pairs with beef, veal, pork, mature and hard cheese.

Packaging Information

Size: 750 ml

UPC Code:



MACK & SCHUHLE