



SANGIOVESE-MERLOT

Puglia, Italy



Method & Production

Soft crushing and destemming, maceration between 26-28° C, in order to achieve from the skins a good extraction of noble substances. All stainless steel

Tasting Notes

Ruby red color, intense and persistent fragrance, fruity with cherries, prunes and vanilla scent. Medium bodied wine, well balanced and soft, ready to drink.

Food Matching

Easy to drink on its own, also excellent with salami and other antipasti, red meat and cheeses. Best served at 16-18° C

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-----------------|-------------------|--------------------------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Red Wine | | | | | | | | | | |
| OR0423 | Sangiovese-Merlot | Merlot: 50% Sangiovese: 50% | 2023 | 13.5% | Screw Cap | 12X0.75lt | No | No | Yes | No |