



## 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
<b>Red Wine</b>										
OR0423	Sangiovese-Merlot	Merlot: 50% Sangiovese: 50%	2023	13.5%	Screw Cap	12X0.75lt	No	No	Yes	No