



Conti  
COLOMBANI  
MERENDA

## ROMAGNA COD SANGIOVESE SUPERIOR

ORGANIC WINE







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## ORGANIC WINE

Ruby red, with a bright appearance and delicate scents of morello cherry and red-berried fruit, this wine is fragrant to the palate, with a persistent, pleasantly tannic flavour. It can be ideally served with scrumptious meat-based first and second courses.



Prodotto Biologico



## TECHNICAL CHARACTERISTICS

Vine variety	Sangiovese di Romagna
Grapes	100% Sangiovese
Production area	Bertinoro
Vineyards	Massa, Maestrina
Bottles produced	96.000
Vineyard surface	Ha 14,10
Ground exposure	east/south-east, north/north-east
Soil	Medium clayey mixture with some limestone
Oenology	Emanuele Casadei
Plant density	2900-5000 vines per hectare
Growing system	Guyot-cordon spurred-upside down.
Production per ha	9000 kg of grapes; 5850 l of wine
Colour	Transparent ruby red, bright with a slight purplish claw
Aroma	Winey, floral, with morello cherry and red-berried fruit scents
Flavour	Persistent, apparent tannins although with a fine texture
Refining	Steel
Dish pairings	First courses with a meat ragout sauce; poultry meat roasts; grilled pork and lamb

## ANALYTICAL DATA

Total alcohol titre: 13,72% vol.	Volatile acidity: 0,40 g/l
Sugar residues: <0,5 g/l	Total sulphur dioxide: 80 mg/l
Total dry extract: 26,90 g/l	Free sulphurdioxide: 20 mg/l
Total acidity: 5,50 g/l	



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