



Conti
COLOMBANI
MERENDA

ROMAGNA DOC
SANGIOVESE SUPERIORE

ORGANIC WINE





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ORGANIC WINE

Ruby red, with a bright appearance and delicate scents of morllo 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.



Organic



TECHNICAL CHARACTERISTICS

Grape 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
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 reflections
Aroma	Winey, floral, with red-berried fruit scents
Flavour	Persistent with tannins of fine quality
Refining	6 months in steel
Dish pairings	First courses with a meat ragout sauce; poultry meat roasts; grilled pork and lamb

ANALYTICAL DATA

Alcohol by volume: 13.50% vol.	Volatile acidity: 0.40 g/l
Sugar: <0.5 g/l	Total sulphur dioxide: 80 mg/l
Dry extract: 29 g/l	Free sulphur dioxide: 20 mg/l
Total acidity: 6.00 g/l	



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