

Le More

ROMAGNA
DENOMINAZIONE DI ORIGINE CONTROLLATA
SANGIOVESE

It's the expression of Castelluccio's **Sangiovese** from **Romagna DOC**. Very fruity, fresh and drinkable, with an unusual consistence in a wine of such a category. It's a lively wine, tasty and well balanced.

<i>first produced vintage</i>	1991
<i>grape varieties</i>	100% Sangiovese
<i>production area</i>	Modigliana, Forlì "Ronco Casone" and "Fregano" Vineyards.
<i>annual production</i>	70.000 bts/750ml
<i>vineyards general information</i>	Average altitude (asl): 250 - 500 mts Soil: marly, with weaving away Production per plant: 70 q.li/hectare.
<i>winemaking process</i>	Fermentation in stainless steel tanks; maturation in bottle for 2 month. Color: intense ruby red, with light purple tones when young. Bouquet: clean and clearly defined bouquet, with little scent of raspberry and other berries concentrate.
<i>organoleptical characteristics</i>	Taste: sapid, lively and well balanced; a long-lasting and fruity taste well matches the bouquet evoking fruits of the forest and berries.
<i>matching food</i>	Well structured, it's your classical "all meal" wine; it goes very well with flavored and tasty typical regional dishes, sauced poultry and red meat.



Packaging:

Boxes by 6 or 12 bottles/750 ml | Boxes by 12 bottles/375 ml | Boxes by 1 bottle/1.5 L

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