

# BRUMALE



## Romagna Sangiovese DOC

DENOMINATION	ROMAGNA SANGIOVESE DOC
VARIETAL	Sangiovese 85% other red grapes 15%
ALCOHOL LEVEL	12.5%
AREA	Romagna
SURFACE	Plains – Hills
ALTITUDE	0 – 200m
SOIL TYPE	Medium soil – clay
PLANT DENSITY	3,500 vines/ha
VITICULTURAL TECHNIQUE	Single Guyot, GDC
HARVEST PERIOD	End of September

## VINIFICATION AND FINING

### TECHNICAL INFORMATION

The grapes used to make this wine are harvested both by hand and by machine at a yield of 9,000kg/ha, in the Romagna municipality. Grapes are initially destemmed and crushed before undergoing an 8-10 day cold soak. Fermentation takes place in 600-1000hl tanks at a temperature of 25°C-26°C for 8-10 days. After first racking, the wine undergoes a portion of malolactic fermentation, then rests in tank for 3-6 months.

### TASTING NOTES

With an intense ruby colour with a violet hue, the Romagna Sangiovese opens with bright fruit notes on the nose expressive of dark cherries and damson. The fruit follows onto the palate which harmonises with slightly more savoury flavours. The structure is well balanced with good acidity, silky smooth tannins and a good body that concludes with a lingering, mineral finish.

### FOOD MATCHINGS

Romagna Sangiovese DOC pairs beautifully with pizza and tomato-based pasta dishes as well as cured meat and game dishes.



ITALY



EMILIA-  
ROMAGNA



CAMPAIGN FINANCED ACCORDING  
TO EU REG. N. 1308/2013

