



Monte Sasso Romagna San Vicinio DOC 2019

Cantina Braschi

Type	Red wine
Origin	Italy, Emilia Romagna
Producer	Cantina Braschi Mercato Saraceno
Classification	DOC
Expansion	Cement and 16 months in Slavonian oak barrels 24 hl.
Contents	75 cl
Vintage	2019
Enjoyment phase	up to 11 years
Serving temperature	18 - 20°C
Alcohol content	13.5 %
Grape varieties	Sangiovese
Article no	16668719

Comments

"This red wine is made from grapes grown in the San Vicinio MGA area in the municipality of Mercato Saraceno (FC). The vineyards are located at 350 m above sea level, on the first foothills of the Apennines. Fermentation with maceration of the skins at a controlled temperature of 26 °C for 15 days in steel and cement vats, malolactic fermentation after alcoholic fermentation. Ageing in cement in 24 Hl Slavonian oak barrels for about 16 months. Production: 10,000 fl. "

Pairing

Goes well with all typical Italian dishes, from pasta with sauce to grilled meat.

Tasting notes

Bright ruby red with garnet reflections. Vinous bouquet with characteristic notes of violets and sour cherries combined with a light spiciness deriving from aging in Slavonian oak barrels. Harmonious, with an elegant tannin structure. This wine fully reflects the characteristics of Sangiovese.