



IL PRUGNOLO

Denomination:

Sangiovese di Romagna D.O.C. Superiore

Grape variety:

100% Sangiovese.

Soil:

Medium-textured clay-loam soil with 1-2% sand.

Harvest:

By hand.

Vinification:

Crushing and destemming of the grapes. Fermentation in stainless steel with classic pumping over twice a day for a period of not less than 15 days.

Aging:

In steel tanks until bottling.

Note:

Intense ruby red color, typical, varietal, berry aroma, light, spicy. Taste, pleasant, persistent, with long, smooth aftertaste.