PRUGNOLI

TENUTA
VILLA TRENTOLA

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ULTIMO ATTO

Denomination:

Sangiovese di Romagna
D.O.C. Superiore

Grape variety:

100% Sangiovese.

Soil:

Medium mixture of clay-loam with 1-2% sand.

Harvest:

By hand.

Vinification:

Fermentation after destemming-crushing in cold stainless steel with dry ice for the first three days then the grapes are kept at a temperature of 26° with classic pumping over twice a day for a period of not less than 15 days.

Aging:

In steel tanks until bottling.

Notes:

Bright purple color, intense, lively fruity aroma of small fruits accompanied by spicy notes of cinnamon, taste great fullness, well measured tannins. The finish is of good sweetness, persistent with a nice aftertaste.