

Umberto Cesari

Liano

70% Sangiovese Grosso, 30% Cabernet Sauvignon

Tasting Notes:

An intense and persistent nose of vanilla, ripe, dark fruit, and spices. Smooth and sophisticated on the palate with power and personality that lead to a long finish. Excellent with essentially all roasted meats, this is an age-worthy wine that will reward additional cellaring.

Vineyards:

Region: Emilia-Romagna, Italy
Planting Density: 7.5 metric tons/hectare
Soil Composition: Clayey & calcareous
Elevation: 300 - 450 meters

Winemaking:

Harvest: Both manual & machine harvesting in September/October
Fermentation: The berries are soft-pressed and then fermented in stainless steel tanks on the skins at very low temperatures for 25-30 days. Aging followed in large oak barrels for 18 months. The wine was bottled under a nitrogen blanket and then cellared an additional 6 months.

Technical Data:

Alcohol: 13%
pH: 3.5
Residual Sugar: 10.3 grams/liter
Acidity: 6.1 grams/liter



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