

Umberto Cesari

Sangiovese di Romagna Riserva DOCG

100% Sangiovese

Tasting Notes:

Aromas of mountain flowers make up the bouquet, while explosive fruitiness floods the palate. It is a dry, full-bodied wine with a rich and smooth mouthfeel. Elegant tannins, it boasts a harmonious long finish. Best with traditional regional dishes such as tagliatelle alla Bolognese, lasagna, or breaded cutlets with cream sauce. This wine is ready to drink upon release as it was extensively aged at the winery, but will continue to refine in bottle over the next five years.

Vineyards:

Region:	Emilia-Romagna, Italy
Planting Density:	6.5 metric tons/hectare
Soil Composition:	Clayey
Elevation:	300 - 450 meters

Winemaking:

Harvest:	Both manual & machine harvesting in September
Fermentation:	Vinified in stainless steel tanks at low temperature on skins over 15-20 days. Aged 24 months in Slavonian oak barrels.

Technical Data:

Alcohol:	13.5%
pH:	3.6
Residual Sugar:	4.4 grams/liter
Acidity:	5.8 grams/liter



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