

# 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



IMPORTER  
OF THE YEAR  
2014

WINE ENTHUSIAST  
WINE STAR  
AWARDS

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