

Valentino

Sangiovese

Terre d'Abruzzo IGP



Grape variety: 100% Sangiovese

Vinification and refining:

maceration at temperature controlled; after malolactic fermentation, decanting and refining in stainless steel tanks first, then in barriques for 4 months

Sensory evaluation: ruby red colour with aromas reminiscent of wild berry fruits, spices and a winy note; with full and harmonious taste, good structure, balanced with good length

Food pairing: serve at 14°-16°C with flavoured first courses, roasted chicken and matured cheese

Bottles: 750 ml