

Gregorina

GREGORINA SANGIOVESE SUPERIORE DOC

The most frequently cultivated vine in Italy, Sangiovese is used to make some of the country's most renowned wines. This variety finds an ideal setting in the hills of Castrocaso. Here, grapes obtain just the right level of concentration and ripeness, giving rise to wines with great personality and character, that have nothing to envy of wine produced in their more highly acclaimed bordering territories.

Characteristics:

Colour: intense ruby red.

Bouquet:fruity with hints of violets.

Taste: tannic and medium bodied, harmonious with a dry aftertaste.

Grape variety: 100% Sangiovese

Alcohol: 13.5% Vol.

Vintage: 2010

Bottle capacity: 0,750 Lt. / Package: 6 bottles per carton
Grapes : Sangiovese (100.00%)

Emilia Romagna

The strongly individual characteristics of Emilia-Romagna wines make them northern Italy's most eccentric.;The climate is characterized by warm and sultry summers and rigid winters with abundant precipitation and frequent days of fog and cold. Along the coastal Adriatic the climate is milder; on the mountains abundant rains and snowfalls are frequent.; Snow falls also in the lowlands however here the snow immediately vanishes and is loosened by the wind. In Romagna, wines are made primarily from the native Sangiovese, Trebbiano and Albana grapes. Albana di Romagna, which became Italy's first DOCG white wine in 1987, is usually dry and still with a distinctive almond undertone and finish. The traditional semisweet and bubbly version of Albana Spumante is a rich and sweet passito made from partly-dried grapes. Another Romagna white, the Trebbiano di Romagna, is often light and fresh and, whether still or bubbly, has a fragility that renders it best in its youth.;



ELLERMANN TRADING LIMITED
http://www.ellermann.hk info@ellermann.hk Tel +852 3187 7488 Fax +852 3421 2262
603 Shun Kwong Commercial Building, 8 Des Voeux Road West, Sheung Wan, Hong Kong