

Gregorina

GREGORINA SANGIOVESE SUPERIORE RISERVA DOC

Of the company's 30 vine-filled hectares, the 'Dei Fondi' Vineyard is the one that provides the best results. Here, Sangiovese ripens homogenously on each row of vines that descend the hill that gives rise to Gregorina. It produces highly concentrated fruits; once collected, they are carefully processed for a year, until generating a precious wine that can stand up to any comparison.

Characteristics:

Colour: intense ruby red.

Bouquet: fruity with hints of violets, pepper and tobacco.

Taste: tannic and full bodied, harmonious with an elegant and fine aftertaste.

Grape variety: 100% Sangiovese

Alcohol: 13.5% Vol.

Vintage: 2007

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.;



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