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Amantiglio - Romagna DOC Sangiovese Superiore Riserva



Format
75cl bottle



Type of Wine
Romagna DOC Sangiovese Superiore Riserva



Zone
Imola (BO)



Grape varieties
100% Sangiovese di Romagna



To the eye
Intense red color



On the nose
Long aromas with a spicy note



On the palate
Great structure, moderate acidity and full body

Full Name:	Amantiglio
Designation:	Romagna DOC Sangiovese Superiore Riserva
Grape variety:	100% Sangiovese di Romagna
Training System:	Spur-pruned cordon
Planting density:	2200 vines/hectare
Annual Production:	2,000 bottles
Alcohol Content:	14.5% ABV
Serving Temperature:	Optimal at 18 °C

*Contains Sulfites



Description

Tenuta Franzona's Amantiglio is a Romagna DOC Sangiovese Superiore Riserva, a still red wine from the hills of Imola. Made from 100% Sangiovese di Romagna grapes and aged in wood, it stands out for its great structure and long aromas with a spicy note. Its intense red color, moderate acidity and full body make it ideal on its own or with hearty dishes.



Soil and Vineyard Characteristics

The Amantiglio vineyard lies on the hills of Imola, 125 meters above sea level. The medium-textured clay soil and southern exposure create an ideal environment for the vines. Planted between 1967 and 1994, the vineyards are spur-pruned cordon trained, with a density of 2200 vines per hectare and a yield of 40-50 quintals per hectare, producing high-quality grapes for a structured and aromatic Sangiovese.



Winemaking Method

Amantiglio is born from a winemaking process that combines tradition and attention to detail. The Sangiovese grapes, harvested exclusively by hand, are pressed and macerated in stainless steel for 30-40 days. Malolactic fermentation takes place entirely in stainless steel, preserving the wine's structure and developing complex aromas. The wine then ages in glass-lined concrete and large barrels for at least two years, followed by at least 12 months in the bottle.



Food Pairings

Perfect with red meats, cured meats and aged cheeses, it enhances every flavor with its richness and complexity. Serve at 18 °C, opening the bottle at least 30 minutes in advance.