TENUTA FRANZONA
25
VIA BERGULLO
COMUNE D'IMOLA

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Sangiovese DOC BIO
Romagna DOC Sangiovese



Format
75cl bottle

Type of Wine
Romagna DOC Sangiovese

Zone
Imola (BO)

Grape varieties
100% Sangiovese

To the eye
Bright ruby red color

On the nose
Aromas of fresh fruit with hints of violet

On the palate
Balanced and drinkable taste

Technical Data Sheet

Full Name:	Sangiovese DOC BIO
Designation:	Romagna DOC Sangiovese
Grape variety:	100% Sangiovese
Training System:	Spur-pruned cordon
Planting density:	3200 vines/hectare
Annual Production:	3,000 bottles
Alcohol Content:	13,5% ABV" (Alcohol by Volume)
Serving Temperature:	Optimal at 18-20 °C

*Contains Sulfites

Description

The Sangiovese DOC BIO from Tenuta Franzona, coming from the hills of Imola, presents itself with a lively ruby red color and an aromatic bouquet that expresses notes of fresh fruit and delicate floral accents of violet. In the mouth, it reveals a pleasant balance, the result of meticulous winemaking and organic farming practices.

Soil and Vineyard Characteristics

The vineyard of the Sangiovese DOC BIO from Tenuta Franzona stands on the fertile hills of Imola, near the Tre Monti, at an altitude of 125 meters above sea level. Characterized by clayey soil with good drainage and water retention capacity, it favors the optimal development of the vines. The north-south orientation maximizes sun exposure, ensuring uniform ripening of the clusters and contributing to the distinctive complexity of Sangiovese from this region.

Winemaking Method

The Sangiovese DOC BIO from Tenuta Franzona is the result of artisanal production and respect for traditions. Organic grapes are harvested manually and mechanically in September to ensure perfect ripening. In the cellar, they undergo crushing and destemming followed by fermentation in stainless steel tanks and maceration for 8-10 days to extract color and character to the fullest. Aging takes place in stainless steel and vitrified concrete, thus preserving the original characteristics of Sangiovese.

Food Pairings

With its alcohol content of 13.5%, it harmoniously pairs with red meats, cured meats, and aged cheeses, embodying the authenticity of the Romagna region and the winemaking craftsmanship of Tenuta Franzona.

TENUTA FRANZONA
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