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Sangiovese Superiore DOC BIO Romagna DOC Sangiovese



Format
75cl bottle



Type of Wine
Romagna DOC Sangiovese



Zone
Imola (BO)



Grape varieties
100% Sangiovese



To the eye
Intense red color, impenetrable to light



On the nose
Intense aroma of pulpy fruit



On the palate
Great structure, long and intense

Full Name:	Sangiovese Superiore DOC BIO
Designation:	Romagna DOC Sangiovese
Grape variety:	100% Sangiovese
Training System:	Spur-pruned cordon
Planting density:	2800 vines/hectare
Annual Production:	3,000 bottles
Alcohol Content:	13.5% ABV
Serving Temperature:	Optimal at 18-20 °C

*Contains Sulfites



Description

Tenuta Franzona's Sangiovese Superiore DOC BIO, from the hills of Imola, is a red wine of remarkable structure. With an intense red color and aromas of pulpy fruit, it offers great structure, length and intensity on the palate. Born from vines planted between 1968 and 1973, it embodies the excellence of the Romagna winemaking tradition.



Soil and Vineyard Characteristics

Tenuta Franzona's Sangiovese Superiore DOC BIO comes from the hills of Imola, in the Tre Monti area, 125 meters above sea level. The typical clay soil of the area offers an ideal balance between drainage and water retention, vital for vine growth. The north-south orientation of the vineyard maximizes sun exposure, promoting even ripening of the bunches. These factors give the wine remarkable depth and complexity.



Winemaking Method

Sangiovese Superiore DOC BIO is the result of meticulous winemaking. The organic grapes, hand-harvested in autumn, are crushed and destemmed. Fermentation takes place in stainless steel, followed by 15-20 days of maceration to extract color and tannins. The wine then matures in steel and glass-lined concrete, with further aging in second- and third-use medium-toast barriques, which enriches the aromatic profile and adds elegance.



Food Pairings

Ideal as a meditation wine, it pairs excellently with red meats, game, grilled meats, cured meats and aged cheeses. Serve at 18-20 °C.