

ROCCA VENTOSA



SANGIOVESE TERRE DI CHIETI IGP

TECHNICAL SHEET



TYPE

Red wine



VINEYARDS, GRAPES AND HARVEST

LOCATION OF VINEYARDS Abruzzo

GRAPES Sangiovese 100%

HARVEST PERIOD September



VINIFICATION

VINIFICATION maceration of the skins under controlled temperature for 7/8 days

MALOLACTIC FERMENTATION yes

REFINEMENT in stainless steel tanks for 3 months of the skin at controlled temperature

DESCRIPTION



COLOUR intense ruby red with light

purple highlights

FRAGRANCE ripe red fruits; wild cherry, elegant spice finish

TASTE medium bodied, good structure and balance with velvety and persistent finish

ALCOHOL 13% vol

SERVING SUGGESTIONS



TEMPERATURE 18°C