

RED

DADO

ROMAGNA SANGIOVESE

AWARDS

I MIGLIORI
100
VINI
E VIGNAIOLI
D'ITALIA
DADO 2016- Guida 2018
DADO 2017- Guida 2018



















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GRAPE VARIETY

Sangiovese



BOUQUET

exploding red fruit, beautiful, clean and clear, ripe sour cherries. Touches of balsamic, enhancing its freshness



COLOR

ruby red colour, pale yet very bright



TASTE

red fruit, becoming actually more succulent and tempting, thanks to a tonality of pomegranate juice, final minerality and a salty tannin



ALCOHOL CONTENT

vol.13,5%



PAIRING FOOD

rigatoni pasta with cured Mora Romagnola bacon in a matriciana sauce, roast eel, peperoni chicken, finger sized grilled lamb cutlets



SERVING TEMPERATURE

16/18° C



FERMENTATION VATS

concrete



AGING

large wooden barrel



EXPOSURE

south, south-east



LOCATION

San Clemente - Rimini



SOIL

soft-clay, cobbles



ALTITUDE

60-260m. above the sea level



CLOSURE

cork



HARVESTING manual