



ENIO OTTAVIANI
VINI E VIGNETTI

RED

DADO

ROMAGNA SANGIOVESE

AWARDS

I MIGLIORI
100
VINI
E VIGNAIOLI
D'ITALIA
DADO 2016 - Guida 2018
DADO 2017 - Guida 2019



La Gazzetta dello Sport
TOP50

Forbes



91 POINTS
falstaff
ROMAGNA
TROPHY 2020



3 bottles of 0,75lt.
in a wooden box



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

www.enioottaviani.it