



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