



ENIO OTTAVIANI
VINI E VIGNETTI

RED

SOLE ROSSO

ROMAGNA SANGIOVESE D.O.P.
SUPERIORE RISERVA

AWARDS



GRAPE VARIETY
Sangiovese



BOUQUET
Persistent, complex and elegant, with notes of spices and toasting infusion



COLOR
Ruby red with highlights verging on garnet, dense and regular arcades with slow tears



TASTE
Dry and full-bodied, with a long olfactory persistence



ALCOHOL CONTENT
vol.13,50%



PAIRING FOOD
Game, red meat, salami



SERVING TEMPERATURE
16/18° C



FERMENTATION VATS
concrete



AGING
Big barrels



EXPOSURE
South, south-east



LOCATION
San Clemente - Rimini



SOIL
soft-clay, cobbles



ALTITUDE
130-155m. above the sea level



CLOSURE
Cork



HARVESTING
manual



6 bottles of 0,75lt.
6 bottles of 1,5lt.

www.enioottaviani.it