



Rendola

SANGIOVESE MARCHE



History: this organic wine comes from the finest vineyards from Marche region, located in the central east of Italy.

Appellation: IGT Marche

Method of Production: organic

Grape Varieties: 100% sangiovese

Vintage: 2022

Wine-making Technique: soft crushing; temperature is controlled during fermentation and maceration to express the typical characteristics of this elegant grape

ANALYTICAL DATA

Alcohol: 13,5% Vol.

Residual sugar: 5,5 g/l

Acidity: 5,10 g/l

ORGANOLEPTIC EXAM

Colour: : ruby red

Aroma: pleasantly fruity, red cherries, plum

Taste: rather fresh, well balanced

FOOD MATCHING

Tomato base dishes, pasta al forno, pizza

PET BOTTLE