



CENTESIMINO is a semi-aromatic indigenous red grape variety, grown exclusively in a few hectares on the hills surrounding Faenza (Ravenna, Emilia-Romagna) by a restricted circle of winegrowers. CENTESIMINO, also called red Sauvignon for its peculiar aromatic characteristics, is a strongly scented wine that strikes for its bouquet, rich in floral notes, fruit jam and spices.

The limited production – below 30,000 bottles per year – makes it a real oenological rarity.

Centesimino

GRAPE VARIETIES

Centesimino (ancient indigenous Romagna vine, grown exclusively in the Oriolo dei Fichi area, Faenza hills).

WINEMAKING

With the skins for about 15 days, with frequent pumping-over. It is then aged in steel and it is sold fresh.

ANALYTIC DATA

Alcohol content: 12.5-15 % vol.

ORGANOLEPTIC CHARACTERISTICS

Red color with violet hues. Floral scents reminiscent of roses. Dry, persistent, intense, strongly tannic, ripe forest fruits taste.

GASTRONOMY

Cold cuts, tasty first courses, roast meat, grilled meat, ripe cheese.

Serving temperature 18-20 °C

AVAILABLE FORMATS

75 cl

