



## *Sangiovese* DOC *"Bacchicus"* Riserva

### GRAPE VARIETIES

*Sangiovese*

### WINEMAKING

*Traditional, improved and placed for 18 months in barriques made of high-quality wood. Refined for at least 12 months in bottles.*

### ANALYTIC DATA

*Alcohol content: 14 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Deep ruby red color. Vinous, delicate violet aroma. Dry, full-bodied and velvety taste.*

### GASTRONOMY

*Baked pasta, pasta with meat sauce, roast and grilled red meat, game.*

*Serving temperature 20-22°C*

### AVAILABLE FORMATS

*75 cl*

