



“Ora” is Sangiovese, the king-variety of this territory: a real value we take care of, like only precious things deserve

Appellation: Romagna DOC Sangiovese Superiore

Grape variety: Sangiovese

Harvest: mid October

Yield: 8.000 kg/ha

Winemaking process: fermentation in temperature controlled stainless steel tanks with a short maceration on the skins

Ageing: in big barrel (25 hl) Slavonian oak for 14/16 months and further bottle-ageing

Tasting notes: a fragrant and intense ruby red wine with lovely freshness; the spicy flavour perfectly combines with the juicy fruit as a result of a well-balanced use of oak. Slightly sapid finish

Ideal service temperature: 16° C

Number of bottles produced: 30.000

Available bottle sizes: 0,75 L

Contains sulphites

Produced in Italy

Produced and bottled by SAN PATRIGNANO SOC. AGRICOLA COOP. SOCIALE CORIANO (RN)



Wine pairing:



SanPatrignano