



## “CASA DE’ MONZI” Sangiovese DOC - Superiore

Appellation:	Romagna Sangiovese Superiore DOC
Region:	Emilia Romagna
Producer:	CHIARLI is the most ancient producer of Lambrusco and other local wines from Emilia Romagna. The Company was founded in 1860. Through the strictest selection of the best grapes, an experience acquired over more than 150 years and the scrupulous care in all stages of production, from vinification to bottling, the Chiarli brand guarantees quality for a wide range of prestigious wines from Emilia-Romagna.
Characteristics:	Bright intense red colour with shades of garnet red. Its fragrance reminds of roses, cooked plums and vanilla. Round, warm and velvety taste.
Alcohol content:	12,5% vol.
Grape Variety:	Sangiovese
Vinification:	10-day long maceration and fermentation at a controlled temperature of 18°/20° C. Refinement in barrels for 12 months.
Serving Temperature:	Room Temperature (18°-20° C.)
Accompaniments:	Excellent with red meats, game and seasoned cheese. It is advisable to uncork the bottle a few hours before consumption.
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