



“CASA DE’ MONZI” Sangiovese DOC

Appellation:	Romagna DOC Sangiovese
Region:	Emilia Romagna
Producer:	CHIARLI 1860 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:	Red colour with purple shades. Vinous scent with fragrances of violets. Dry, round, slightly tannic taste, with a pleasantly bitter aftertaste.
Alcohol content:	12,5% vol.
Grape Variety:	Sangiovese
Vinification:	10-day long maceration and fermentation at a controlled temperature of 16°/18° C. Refinements in barrels for 6 months.
Serving Temperature:	Room Temperature (18°-20° C.)
Accompaniments:	Ideal with roasts, game and traditional cuisine from Emilia-Romagna.
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