

FAVÙGNĒ – LOCAL GRAPES

Sangiovese



Grape:	100% Sangiovese Puglia PGI Red
Training system:	Espalier
Harvest Method:	Manual
Primary fermentation:	15 days of prolonged maceration in stainless steel tanks.
Maturing & Aging:	In steel containers, bottle aging.
Alcohol:	13° Alc. Vol. %
Res. sugar:	3
Acidity:	6
Characteristic notes:	Ruby red color with purple reflections, the nose has hints of small berries, slightly spicy. In the mouth it has soft and velvety tannins, with a good aftertaste persistence.
Pairings:	Ideal with roasted meats and non-spicy aged cheeses.
Bottle:	e 0.75L 1.5kg Bordelaise Style Cork Closure.
Parcel:	6 bottles 25x17x31 0.13 Volumes Mc 8.4kg.
Pallet:	84 or 105 parcels 80x120x180 1.8 Volumes Mc 950kg.