



AUGUSTUS

GRAPES

Sangiovese 100%

AGING PROCESS

Grapes are selected and harvested by hands and collected in the boxes.

Usually it's done between the second decade of September and October,

The fermentation of grapes is going at a controlled temperature between 26 and 28°C. The fermentation lasts for 15 - 25 days, the juice of the grapes is left in contact with the skins and seeds.

The vineyard is located on the altitude of 250 meters above the sea level.

SENSORY CHARACTERISTICS

Intense ruby red color with red fruit flavor, fruity hints on the nose;

well blended with toasty, spicy, and dried fruit notes.

Persistent and elegant: the true roots of our Emilia-Romagna tradition.

Rests and improves in the tonneau for 24 months.

ALCOHOL CONTENT

14-15 % vol.

SERVING TEMPERATURE

18° C

Podere
Palazzo