

## ROCCA DI CESENA

### SANGIOVESE SUPERIORE RISERVA



**Leonardo da Vinci SpA** is a reality that represents a union of Italian wineries specializing in the distribution and marketing of wines nationally and internationally. Our mission is to enhance the history and the excellence of the wines of each territory to arrive at a careful selection of products, each one an expression of its place of origin.

#### TASTING NOTES



Bright ruby red with purple hues



Intense aromas of small red fruits of the undergrowth followed by a fresh fragrance of iris and violet and ending with a sweet vanilla note



Powerful, warm and soft tannins. Balanced acidity that gives depth and length to the wine with a sweet finish in harmonious accord with the olfactory sensations



A cut of Chianina beef and oven-cooked new potatoes



18°C

#### TECHNICAL INFORMATION

##### APPELLATION

Romagna Doc Riserva

##### PRODUCTION AREA

Castrocaro Terme, Predappio, Meldola, Bertinoro



85% SANGIOVESE  
15% SYRAH

#### VINIFICATION

Fermentation at a controlled temperature of 26 °C with inoculation of selected yeasts

#### AGING

Medium toasted French oak *barriques* and *tonneaux* both for the first and second steps

#### HARVEST PERIOD

End of September/beginning of October

#### AVERAGE ALTITUDE OF VINEYARDS

100-250 m asl

#### EXPOSURE

South-East

#### SOIL TYPOLOGY

Clay at the foot of the hill, marly-arenaceous skeletal towards the Apennines

#### VINE TRAINING

Guyot and spurred cordon