

PRODIGO



*Lavish,
SUMPTUOUS,
Luxurious & GRAND*

SANGIOVESE DI ROMAGNA RISERVA

Denominazione Di Origine Controllata

In Italy, making food and wine is so entirely natural it almost appears instinctive. As we undoubtedly agree, they belong together, which is why we've created PRODIGO; meaning lavish, sumptuous, luxurious or grand. Our wines celebrate the marriage of Italian food and wine allowing every night to be a PRODIGO night.

UPC# 0 89832 90134 1
12pk / 750ml

VINTAGE: 2017
VARIETAL: 100% Sangiovese
CELLARING: 5-6 years
ALCOHOL CONTENT:
13.0%

REGION: Emilia-Romagna (Forlì, Ravenna, Bologna)

VINIFICATION: Follows the traditional method of red wine vinification. The fermentation takes a minimum of 10-12 days under controlled temperature not exceeding 77-81°F. The final blend is then aged for 12 months in oak casks to achieve the "Riserva" designation.

TASTING NOTES: Our Sangiovese di Romagna Riserva is a robust wine with an expressive bouquet and full flavors. It has a bright and intense ruby red colour with garnet hints aromas of fresh flowers, while an intense fruitiness on the palate. It is a dry, full-bodied wine with a rich and smooth harmonious long finish.

ENJOY WITH PASTA BOLOGNESE, PROSCIUTTO DI PARMA, AND OTHER FINE NORTHERN ITALIAN CUISINE.

IT MATCHES WELL WITH ROASTED MEATS, RED GRILLED MEATS AND HARD CHEESES. ALSO EXCELLENT WITH DUCK AND RABBIT.



Winesellers, Ltd.

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