



CA' DEL SARTO



Sangiovese

REGION: Abruzzo

APPELLATION: Terre di Chieti IGT

VARIETAL(S): Sangiovese

ABV: 13%

WINEMAKING:

Cold maceration of pressed grapes; soft pressing; fermentation in steel tanks at controlled temperature.

CHARACTERISTICS:

Intense ruby red color. Elegant nose of ripe red fruit with fine spicy notes of tobacco and pepper. With a good structure and length, it is soft, balanced and ready to drink.

FOOD PAIRING:

Starters, first courses with tomato sauce, red meat and game, semi-mature cheeses and cold cuts.

