

**Red Wines**

**TENUTA NERI**

# CASATA PASQUINON

Romagna Sangiovese DOP Superiore



# Specifications

**NAME:** Casata Pasquinon

**DENOMINATION:** Romagna Sangiovese DOP Superiore

**YEAR:** 2017

**ALC. VOL.:** 14%

**GRAPE VARIETY:** Sangiovese 95 %, Merlot 5 %

**PRODUCTION AREA:** Carpineta di Cesena (m.240 slm)

**SOIL:** sand 36%, silt 42%, clay 22%

**GRAPE YELD:** Max 65 %

**CULTIVATION SYSTEM:** Spurred cordon

**RIPENING:** Vitrified cement vats, bottled for 4 months.

## ORGANOLEPTICAL CHARACTERISTIC

**Color:** deep ruby red.

**Bouquet&Aromas:** hints of blackberry, plum, cherry and macerated flowers. The Nose opens with clear, asservative notes of plum crush's fruit overripe. To palate is very pleasant: discretely soft, with balanced, fresh and non-aggressive tannins.

**PAIRING:** This wine is excellent accompanied with grilled meat, roasted meat and fish, pot-roasted mutton with cherry tomatoes, tagliolini with rabbit meat sauce, lamb stew with peas, cockerel escalope with mushrooms.

**SERVING TEMPERATURE:** 16 ° C

**NOTES:** "The name comes from the old custom to give each family a nickname, such as the Romagna tradition: ours has always been 'pasquinon' ", Giovanni & Valeria Neri. The attribute "Superiore" is ascribed to wines that are obtained from vineyards located in a hilly area and have a minimum alcohol content of about 12,5% vol.

Residuo zero®: zero residual (i.e. free of residual products due to chemical pesticide treatments).