

Red Wines

TENUTA NERI

LUIS

Romagna Sangiovese DOP Superiore Riserva



Specifications

NAME: Luis

DENOMINATION: Romagna Sangiovese DOP Superiore Riserva

YEAR: 2016

ALC. VOL.: 15%

GRAPE VARIETY: Sangiovese 100 %

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

SOIL: sand 41%, silt 39%, clay 20%

GRAPE YELD: Max 65 %

CULTIVATION SYSTEM: Spurred cordon

RIPENING: The wine is aged in barriques located in the in the oldest area of the cellar (which is underground in order to have a lower and constant temperature during the whole year) and bottled for 6 months.

ORGANOLEPTICAL CHARACTERISTIC

Color: ruby red.

Bouquet&Aromas: aromas of red fruit jam and red fruit in liqueur. Warm and velvety palate with smooth tannins,nicely balanced with a delicious and lingering full-flavoured, fine and harmonius finish.

PAIRING: This wine is excellent accompanied with fowl, lamb, beef, penne with meat sauce, pepper roasted chicken, wholemeal polenta with sausage.

SERVING TEMPERATURE:18 ° C

NOTES: “The name of this wine is a tribute to our grandfather Luigi Neri, the founder of our company. ” , Giovanni & Valeria Neri.

The term “Reserve” is derived from the aging period: Sangiovese di Romagna can achieve this additional specification if it is subjected to an aging period of not less than 24 months from 1 December of the year of harvest, at least 2 in the bottle, and must have a minimum total alcoholic strength by volume of 13% vol.

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

AWARD: Golden Medal at 23° Berliner Wein Trophy 2019 (Germany), Golden Medal at competition “International Wine Award” 2019 (Spain)

