



*Santa Croce*

# Il Sangiovese Romagna DOC Sangiovese

D.O.C.

LIMITED PRODUCTION

**Grape production area:**  
Cesena (FC)

**Grapes:**  
Selected grapes from Sangiovese

**Vinification:**  
Maceration of the pressed grapes for about 15 days at controlled temperature; after fermentation, the wine is aged in stainless steel tanks for about 6 months at controlled temperature.

**Appearance and sensory characteristics:**  
Intense but fine and elegant perfume, reminiscent of violet, ripe fruit and hints of undergrowth. Ruby red color, the palate is soft and mellow.

**Alcoholic strength:**  
12°

**Food pairing and serving:**  
for its organoleptic characteristics it goes well with pasta dishes with meat sauce, roasts and grilled meat, but also meats and cheese.

Serving temperature: 16°C – 18°C



DAL 1907

CANTINA DI  
S. CROCE