



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.

