



VILLA
VALENTINA

SANGIOVESE PUGLIA IGT ORGANIC



History: this organic wine comes from the finest vineyards in Apulia. It is entirely made with Sangiovese grapes, hand-picked and cautiously selected

Appellation: Sangiovese Puglia Igt

Method of Production: organic

Grape Varieties: 100% Sangiovese

Wine-making Technique: soft crushing; temperature is controlled during fermentation and maceration to express the typical characteristics of this elegant grapes

ANALYTICAL DATA

Alcohol: 13% Vol.

Residual sugar: 13 g/l

Acidity: 5,20 g/l

ORGANOLEPTIC EXAM

Colour: deep ruby red

Aroma: red fruits, black cherry

Taste: full, rather fresh

FOOD MATCHING

Roasted meat and tomato based dishes, lasagna, pizza



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Available both natural cork and screwcap