



# SANVITIS

## DENOMINATION

RED WINE IGT LAZIO

## VARIETY

Cesanese 60%, Cabernet Sauvigno 20%, Petit Verdot 20%

## PRODUCTION AREA

Vineyards are located in Olevano Romano, where the Cesanese was planted more than fifty years ago. Red clay soil, very tenacious. Altitude 380 / slm. Vineyards are bred and treated with natural systems and non-intensive farming, in accordance with the original organoleptic characteristics of the grape.

## GRAPES HARVEST

Between the end of September and the first ten days of October

## VINIFICATION

Selected grapes are processed in full respect of their characteristics: maceration and replenishment for 10-12 days, malolactic turning naturally in steel. Aged 12 months, of which the first 6 in steel and the rest in large barrels. The vinifications are separately to then assemble everything. Then other six months aging in bottle.

## TASTE NOTES

Intense ruby red color. The nose has ripe and cooked red fruit, cherry and plum in particular, with aromas of violet and spicy notes on the finish. On the palate it has intense fruity aromas, dark spices; it is immediately elegant and balanced, warm and soft. A full bodied wine, with soft tannins, a good acidity and a pleasant and long persistence. The long aging gives it value and roundness, also guaranteeing it a good and promising aging. It is a wine with an enveloping character.

## ALCOHOL CONTENT

14,5%

## SERVING TEMPERATURE

18°C



FLAMINIO ROSSO

**SOCIETA' AGRICOLA SANVITIS Srl**

Via Remigio de Paolis - San Vito (RM) - tel. 06 9572560  
info@sanvitis.it - www.sanvitis.it