



SANGIOVESE-MERLOT

Puglia, Italy

Ortonese



Method & Production

Soft crushing and destemming, maceration between 26-28 ° C, in order to achieve from the skins a good extration of noble substances. All stainless steel

Tasting Notes

Ruby red color, intense and persistent fragrance, fruity with cherries, prunes and vanilla scent. Medium bodied wine, well balanced and soft, ready to drink.

Food Matching

Easy to drink on its own, also excellent with salami and other antipasti, red meat and cheeses. Best served at 16-18 ° C

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
OR0424	Sangiovese-Merlot	Merlot: 50% Sangiovese: 50%	2024	13.5%	Screw Cap	12x0.75lt	No	No	Yes	No