



SANGIOVESE DI ROMAGNA SUPERIORE 'BALITORE'

Emilia Romagna, Italy
Balà di Zola



www.baliadizola.com

Method & Production

The Sangiovese grapes are hand-picked from their vineyards in the Modigliana commune of Emilia Romagna. Fermentation in stainless steel, using indigenous yeasts, at a controlled temperature. Ageing for 6 months in stainless steel and 3 months refinement in bottle before release.

Tasting Notes

Classic young Sangiovese nose, with a clear aromatic profile. Fruity and floral with wild strawberries, cherry, geranium, and violet. Fresh and vibrant, with crunchy fruit and lively tannins.

Food Matching

Roasted duck breast.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
BZ0321	Sangiovese di Romagna Superiore 'Balitore'	Sangiovese	2021	13.0%	Cork	6x0.75lt	No	No	Yes	No