

POLETTI

LA SAGRESTANA SERIES



Thursday, May 25, 2023

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ROMAGNOLI ROMAGNA ITALY

LA SAGRESTANA SERIES



TASTING NOTES = A Romagna DOC Sangiovese Superiore that comes to life from pure Sangiovese grapes and a clayey soil, which gives the wine a splendid minerality. Vinification in steel tanks at a controlled temperature and aged for 6 months, always in steel. Magnificent to drink young, superlative in the following 3 to 5 years, its colour is ruby red with reflections that fade towards purple. The nose is delicious with its notes of fruit and hints of rose petals, sweet violets and dried plums. The palate is dry and decisive, remarkably fine and elegant.

RECOMMENDED WITH = First courses, grilled meat and cheeses.

SERVING TEMPERATURE = 16 – 18 degrees C.

GRAPE:
100% SANGIOVESE ROMAGNOLO

2020 Sangiovese Di Romagna Superiore DOC 13.0% Alc