



Col Mora – Sangiovese

Rontana

Wine: *Col Mora - Sangiovese* – Colli di Faenza DOC

Geographical region: Emiliis Romagna - Italy

Grape Varieties: 100% Sangiovese

Winemaking: Manual harvest in the month of September. The gently destemmed grapes undergo a cold maceration before fermentation.

The wine shows a deep ruby red color and nuances of ruby red, little transparency. The nose reveals intense, clean, pleasing and elegant aromas which start with black cherry, raspberry, blueberry, plum, black currant and violet followed by good aromas of vanilla and carob as well as a pleasing hint of black pepper. In the mouth has good correspondence to the nose, a slightly alcoholic attack however balanced by tannins, good body and intense flavors.

The finish is persistent with pleasing flavors of plum, black cherry and raspberry. A well made wine.

Colle Torre Mora ages for 20 months in barrique followed by an aging in bottle of at least 10 months.

Food recommendations: Ideal wine to pair with lasagna, pasta with meat sauce, and all elaborate pasta dishes, as well as red meat, cold cuts, and cured meats.





Colli di Faenza D.O.C.

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100% Sangiovese wine from grapes originating in vineyards in the town of Brisighella (Ravenna).

Planting density: 3,500 plants per hectare.

Altitude: 200-400 meters above sea level.

Soil: gypsum with clay, excellent drainage also guaranteed by the sloping hill. Vegetation in between vines to ensure a supply of organic substances and the presence of useful insects.

Production: 9 tons per hectare, 65% yield.

Production cycle: manual harvest in the month of September.

The gently destemmed grapes undergo a cold maceration before fermentation and then drained once the fermentation process has terminated. Aged in steel barrels.

Color: ruby red with garnet hues, clear of medium consistency.

Aroma: to the nose it is intense and of medium complexity, fruity aroma of cherries and currants, dried flowers, and a finish of mineral notes.

Flavor: expresses a fresh, tannic note, prevalent on the structure. Balanced with a dry finish and a medium persistence.

Alcohol content: 12 % vol.

Storing bottles: on the side in a cool, dark environment.

Serving: serve at 16°C, opening the bottle just before serving.

Food pairing: ideal with pasta, red meat, cold cuts, and fresh cheeses.

