



LA PISTONA

ITALIAN WINE ART



Ruggi
COLLI DI FAENZA DOC RED

Cabernet Sauvignon 50%
Sangiovese 50%
13% vol

The Cabernet Sauvignon and Merlot are aged for 12 months in barriques of French oak; the Sangiovese is aged in stainless steel vats. Final blending takes place in stainless steel vats followed by a six month ageing, bottling, and then ageing for another six months.

Bright ruby red colour; intense, complex bouquet of red berries and spices with vegetal overtones. Dry, persistently tannic but not astringent taste; liquorice aftertaste.

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