



LA PISTONA

ITALIAN WINE ART



L'ho

COLLI DI FAENZA DOC SANGIOVESE

Sangiovese 100%

13% vol

Fermentation takes place in the horizontal rotary wine-maker with no mechanical pump-over of the must. The wine is then aged in stainless steel vats for 18 months prior to bottling.

Bright red colour. Fresh, fruity bouquet with aroma of spices. Well-balanced, persistent structure with a pleasantly bitter aftertaste.

La Pistona

AZ. AGR. DI DE NADAI FABIO

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