



LA PISTONA

ITALIAN WINE ART



Fabius

COLLI DI FAENZA DOC SANGIOVESE RESERVE

Sangiovese 100%

13,5% vol

Fermentation takes place in the horizontal rotary wine-maker with no mechanical pump-over of the must. Then 30% of the wine is sent to age in 500 l tonneaux for 18 months, another 30% is aged in 1000 l barrels for 24 months, and the remaining 40% is aged in stainless steel vats. Final blending is followed by another six months of ageing before bottling.

Bright ruby red colour with shades of garnet. Elegant, mature bouquet with hints of spices and chocolate. Warm, velvety taste with remarkable, highly persistent structure and a pleasantly bitter aftertaste.

La Pistona

AZ. AGR. DI DE NADAI FABIO

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