

FATTORIA SARDI VALLEBUIA

NO ADDED SULFITES



PRODUCTION

Variety: Certified organic sangiovese, colorino and other red grapes.

Vinification and aging: Harvested by hand . Selected and de-stemmed grapes. Spontaneous fermentation with controlled temperature in concrete vats. Maceration time depending on the year. Spontaneous malolactic. Aged in concrete for 6 months. Filtered. The wine has no sulfites added.



TASTING NOTES

Color: Ruby red.

Notes: Intense and fragrant. Spicy notes of green pepper. Floral notes of rose flower and violets. Fruity notes of cherry and plum.

Palate: Juicy, round and fresh. Good persistence.

PAIRINGS

Thanks to its roundness and freshness, Fattoria Sardi Vallebuia is a wine for any meal and for any season. It is best appreciated at a temperature of 16-18°C. During the summer it can be served more chilled.