



RIUNITE

Sangria

Area of Production:

Select Italian viticultural areas.

Soil:

Deep medium mixture.

Grape Varieties:

Lambrusco, Merlot, Sangiovese.

Production Technique:

Grapes are harvested, soft pressed, and macerated with skins on for 48 hours. The juice is then racked off from the skins and seeds, and placed in stainless steel tank for fermentation at 18-20 °C. Orange juice and natural flavors are added before isobaric bottling.

Characteristics:

Color: Bright ruby red.

Bouquet: Delectable aromas of dark berries, strawberries and peaches with a hint of citrus.

Taste: Fresh and fruity with hints of spice.

Alcohol Content: 7%.

Total Acidity: 7.5 g/l.

A refreshing aperitif, our Sangria pairs well with everything from burgers to BBQ and any dish that offers a touch of spice. Enjoy chilled.