



Organoleptic analysis

FLOWERS- Rimini Sangiovese Superiore D.O.C.- NO ADDED SULFITES

Description:

Color rubin red, aromas of red fruits, violet, aromatic herbs, licorice root, a vegetable note reminiscent of a delicate smoky touch. On the palate it is vibrant and savory, with lively tannins, warmth, long, elegant finish with a refined bitter note.

Parings:

Pasta in tomato sauce or meat sauce, risotto, delicate white or red meats, semi-cured charcuteries, grilled vegetables, eggplant and parmesan.

Pizza margherita or topped with light Mediterranean ingredients.

