



AZIENDA AGRICOLA  
*Giovannini*

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## Sangiovese Oplà PGI



### Format

75cl bottle



### Type of Wine

Red wine



### Visual exam

Ruby red color, with intense violet reflections



### Olfactory examination

Young wine, it immediately expresses its remarkable vivacity



### Gustatory examination

Elegant, fresh and very pleasant

<b>Full Name:</b>	Oplà
<b>Name:</b>	Rubicone Sangiovese PGI
<b>Vintage:</b>	2018
<b>Grape variety:</b>	100% Sangiovese
<b>Training system:</b>	Spurred cordon
<b>Plant Density</b>	3300 / ha
<b>Annual Production:</b>	10000 bottles
<b>Alcohol content:</b>	12.5% VOL
<b>Total Acidity:</b>	7g / l
<b>Sugar residue:</b>	0g / l
<b>Serving temperature:</b>	Optimal at 16 °C



### Vinification method

The Sangiovese vineyard from which we produce Oplà was planted 7 years ago and is located in Imola in the province of Bologna.

Located on the Imola hills, it is characterized by a loamy and clayey soil located 150 meters above the sea level, facing south-east.



### Characteristics Land and Vineyard

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### Gastronomic combinations

The characteristics of Sangiovese Oplà make it ideal if enjoyed in combination with meat dishes.

As for example tasted in combination with pasta with meat sauce, tasty meat main courses