

ClassicO

Fine Wines & Spirits
- est. 2002 -

Umberto Cesari Sangiovese Riserva “Laurento”



Varietal: 100% Sangiovese

Appellation: DOCG Sangiovese di Romagna

Alcohol %: 14

Residual Sugar: 4.4 Gr. / Ltr.

Altitude: 300 – 400 mtr AS

Soil: Clayey

Tasting Notes: Aromas

Winemaking: 100% Sangiovese grown in vineyards averaging 15 years old and yielding 7 tons per hectare, planted in medium-textured clay soils. The must ferments in temperature-controlled vertical steel fermenters with a lengthy maceration on the skins.

Aging: The wine then matures 24 months in 30hl Slavonian oak ovals.

Food Pairing: Lasagna, gnocchi or tagliatelle in a wild boar sauce, BBQ, and aged cheeses.



Accolades

93 pts **Vinous**

3908 E Broadway Rd Suite 100 Phoenix AZ 85040
p. 480 557 8466 f. 480 557 0556

www.classicowines.com