



TENUTA DEL PRINCIPE

Viticoltori dal 1863

SERESO

Romagna DOC

Sangiovese Superiore Riserva

PRESENTATION

Romagna DOC Sangiovese Superiore Riserva produced from 100% Sangiovese di Romagna, obtained through a 20-day temperature-controlled skin maceration, followed by complete malolactic fermentation and 18 months of ageing in French oak barrels.

The wine displays an intense ruby-red colour with garnet highlights.

On the nose it shows high intensity and good complexity, with a clearly defined varietal character: aromas of ripe red and black fruit emerge, complemented by sweet and dark spice notes, tobacco and liquorice, with a secondary floral component.

On the palate it is dry, structured and enveloping, with well-balanced acidity supporting the progression, significant alcohol content well integrated into the body, dense and ripe tannins, and good overall roundness.

Salinity supports a long, persistent finish with spicy and balsamic nuances.



GRAPES

➤ 100% Sangiovese

TERROIR

The wine originates from the Romagna hills between Imola and Forlì, an area historically suited to the production of high-quality Sangiovese.

Vineyards are planted on medium-textured soils with a predominance of clay, rich in active limestone and with the presence of hydrated calcium sulphate residues, factors that promote phenolic concentration, tannic structure and freshness.

The temperate climate, combined with marked diurnal temperature variations, allows for regular and complete ripening, giving the wine balance, depth and strong ageing potential.

FERMENTATION

Maceration on the skins at controlled temperature for 20 days, then subjected to malolactic fermentation.

AGEING PROCESS

In French oak barrels for 18 months.



TENUTE D'ITALIA
Eccellenze Enologiche Italiane

SERESO

Romagna DOC Sangiovese
Superiore Riserva

CHARACTERISTICS

COLOUR AND SHADES
Ruby red, tending to garnet

TEMPERATURE OF SERVICE
18°C.

CORK
Natural Cork - AMORIM

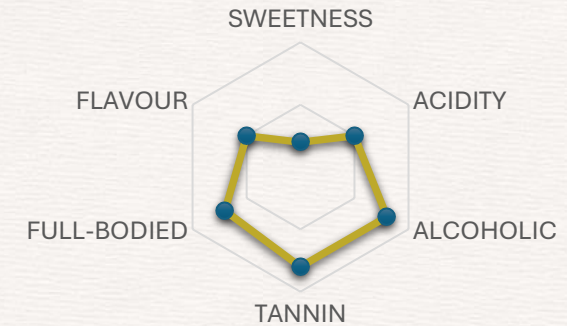
MATCHING
Thanks to its structure, intensity and tannic profile, it pairs well with roasted and grilled red meats, braised dishes, stews and game, as well as aged hard cheeses.
In a broader culinary context, it complements structured and savoury preparations such as long-cooked dishes, spiced meats, mushrooms and truffle, making it suitable both for table service and for technical, contemplative tasting.

ANALYSIS

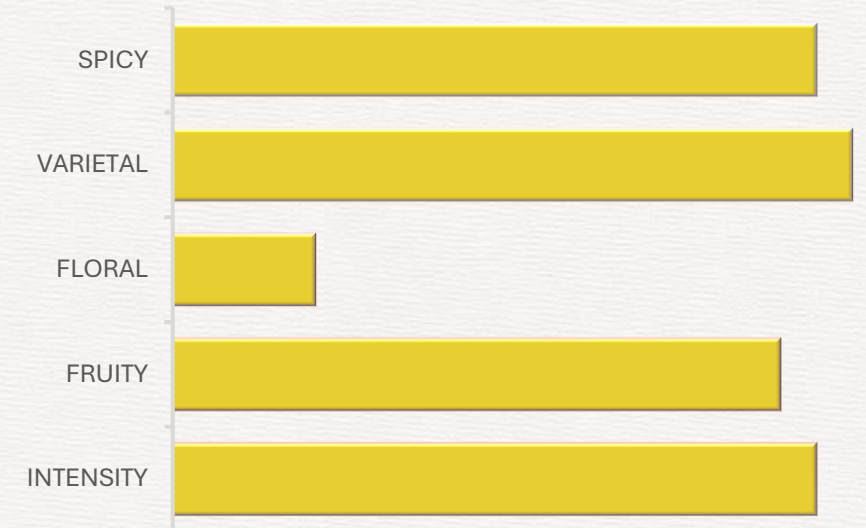
ACIDITY : 5,85 gr/lt
PH : 3,54
SUGAR RESIDUAL : 3 gr./lt.
ALCOHOL BY VOLUME : 15% vol.



TASTING NOTES



OLFACTORY NOTES



SERESO

Romagna DOC Sangiovese
Superiore Riserva

PACKAGING

BOTTLE CAPACITY AND GROSS WEIGHT

0,75 lt. (Doge Pesante) - 1645 g

CASES/BOTTLES FOR PALLET

90 / 540

CASE DIMENSIONS

Base 31,5 x 25,5 cm - height 18 cm

CASE GROSS WEIGHT

10,38 Kg

PALLET DIMENSIONS

Base 80 x 120 - height 175 cm

PALLET GROSS WEIGHT

954 Kg

BOTTLE EAN CODE

8034125520558

CASE EAN CODE

8034125520565



AWARDS

BERLIN WINE TROPHY

- ✓ 2015 - GOLD MEDAL
- ✓ 2016 - SILVER MEDAL
- ✓ 2019 - GOLD MEDAL
- ✓ 2020 - GOLD MEDAL
- ✓ 2023 - GOLD MEDAL

ASIA WINE TROPHY

- ✓ 2015 - GOLD MEDAL
- ✓ 2016 - SILVER MEDAL
- ✓ 2019 - GOLD MEDAL
- ✓ 2020 - GOLD MEDAL
- ✓ 2023 - GRAND GOLD MEDAL

AWC VIENNA INTL. WINE CHALLENGE

- ✓ 2014 - SILVER MEDAL
- ✓ 2015 - SILVER MEDAL
- ✓ 2016 - SILVER MEDAL
- ✓ 2018 - SILVER MEDAL
- ✓ 2020 - GOLD MEDAL
- ✓ 2021 - SILVER MEDAL

GUIDA ORO "I VINI DI VERONELLI"

- ✓ 2019 - 94 points

ANNUARIO "MIGLIORI VINI D'ITALIA"

- ✓ 2019 - 94 points
- ✓ 2020 - 88 points
- ✓ 2023 - 94 points
- ✓ 2024 - 93 points

CONCORSO ENOLOGICO INT. CITTA' DEL VINO

- ✓ 2018 - SILVER MEDAL

SELECTIONS MONDIALES DES VINS - CANADA

- ✓ 2015 - GOLD MEDAL

EMILIA-ROMAGNA DA BERE E DA MANGIARE

- ✓ 2021/22 - 6 grapes

CONCOURS MONDIAL DE BRUXELLES

- ✓ 2014 - SILVER MEDAL
- ✓ 2015 - SILVER MEDAL