
Fradei: Sangiovese IGT 2011

Grape:

Sangiovese

Region:

Emilia-Romagna, Italy

Tasting Notes:

These thin-skinned grapes yield wine with bright aromas and flavors of black cherries, red plums and blueberries with nuances of violets and cinnamon.



Suggested Food Pairings:

Sangiovese pairs with a wide range of foods because of its medium weighted body and savory character. It will work perfectly with rich roasted meat (beef, lamb, pork), cured sausages, pastas, stews, and hard, well-aged cheeses.

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