

# PIZZA WINE

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**REGION:** Emilia-Romagna, Italy

**VINE:** Sangiovese

**ALCOHOL:** 13%

**VOLUME:** 750ml

**SUGAR:** 2-5g / L

**ACIDITY:** 5-6g / L

**SERVING TEMPERATURE:** 18°C

**TASTE:**

Medium bodied and vibrant red in colour, it's full of sour cherry and forest fruit flavours with a spicy aftertaste.



**VINIFICATION:**

Grapes are picked once the complete ripening is reached, usually in the second week of September. The maceration lasts 7 days at controlled temperature of 25°C. The wine is then refined for 6 months in steel tanks before bottling.

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PIZZA WINE was created by our friend outside of Bologna, together with sommeliers and mixologists from Scandinavia. We wanted the perfect Pizza Wine. What we got back was a Sangiovese, handpicked in early September when complete ripening is reached and then refined for 6 months.

But you don't care about our fancy production process.  
The silver lining here is that this taste great with pizza.

*Nima & Oscar*