



Bravo Wine Imports

LAZIO – Azienda Agricola Olivella Lazio

Cesanese Ripasso Method IGT



Grapes: Cesanese

Colour: Red

Vinification: 15 days fermentation (30-32°C). The racking takes place in two different phases

Alcohol Content: 14.5%

Food Pairing: Excellent with roasts, mixed grilled meat, and game.

Aroma: Expresses ethereal aromas with woody hints of vanilla. On the plate it has a good body, it is broad, warm, persistent with the right balance between the aromatic, tannic and acidic components.

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