



Fazi Battaglia

Marche, Italy

"Next to its broad production of Verdicchio dei Castelli di Jesi, Fazi Battaglia has since the start chosen to complement its production with a vintage red that fully represented Le Marche. Consequently, over 30 years ago Fazi Battaglia began to produce Rutilus, a young and vibrant Sangiovese that can be easily paired to a myriad of different dishes."

Marche Sangiovese – Rutilus 2005

\$ 14.99

SKU: +326306

12x750ml

Specialty Listing



GRAPE VARIETY: 100% Sangiovese

PRODUCTION TECHNIQUE:

Following a careful manual harvest of the grapes, the wine is produced through a traditional temperature controlled fermentation with skin contact in stainless steel vats for 10-15 days. The wine is then aged in stainless steel for an additional four months to permit its aromas and concentration to reach the perfect balance.

TASTING NOTES:

Ruby red in colour with purple undertones and well-defined fruit aromas. Rich in fruit; lively with a pleasantly youthful tartness. A vibrant and versatile Sangiovese that will complement a wide range of dishes, from appetizers to entrees. Serve at a cool room temperature. Enjoy now or within 2-3 years.