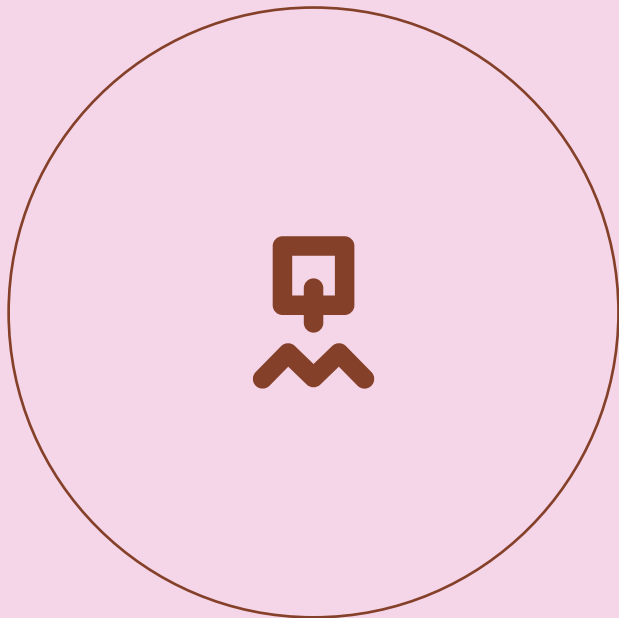




*gela*Dina

TECHNICAL SHEET

red wine jelly-style jam

APPELLATION

Sangiovese

100 g

GRAPES

SIZE

Color ranging from intense ruby red to dark garnet, with violet hues. Compact, supple, and uniform texture. On the nose and palate, the typical flavor profile of D querciamatta red wine. Fruity notes reminiscent of red berries, currants, and wild strawberries. Light spicy notes and aromas of cinnamon or cooked fruit.

ORGANOLEPTIC CHARACTERISTICS

Ideal with fresh and semi-aged cheeses. Also recommended with boiled meats, white meats, and unsalted toasted bread.

PAIRINGS

Store in a cool and dry place. Once opened, keep refrigerated at 0° / +4° and consume within 5 days.

STORAGE AND SAFETY

Red wine (contains SULFITES)
65%. Gelling agent: pectin 1%.

COMPOSITION AND INGREDIENTS

T U S C A N Y

I T A L Y