

ROSÉ SANGIOVESE

RUBICONE IGT



85% Sangiovese
15% other red grapes

ALCOHOL LEVEL
12%

TASTING NOTES



Onion pink colour.



Typical scents of maraschino cherries, fine but intense.



Fresh and acidic to the palate.
Savoury and persistent.



This wine fits perfectly along
grilled marinated chicken or
smoked salmon pasta.



TECHNICAL INFORMATION

AREA
Romagna

SURFACE
AND ALTITUDE
Hills and plains | 0 - 300 m

SOIL TYPE
AND DENSITY
Clay and silt | 4.000 plants/ha

VITICULTURAL
TECHNIQUE
Guyot and spurred cordon

HARVEST PERIOD
End of September
to mid-October

The grapes that make this wine are harvested in the Romagna area, both by hand and mechanically. They are destemmed, softly crushed, then the skins are kept in contact with the must for 8 to 12 hours. After such process, they are pressed and undergo an 10 day fermentation period at 16-19°C. The wine is then fined for up to 6 months in stainless steel tanks.