

ABOUT

TINI

WINES

SANGIOVESE MERLOT RUBICONE IGT



70% Sangiovese
30% Merlot

ALCOHOL LEVEL
13%

TASTING NOTES



Intense ruby red with violet hues.



This wine combines black and red ripe cherries with a shade of tomato leaf and some spice too.



This wine is medium bodied, juicy and persistent. It combines perfectly both characters of the two varietals that make it.



Very good with a sharp cheese and fois crostini. Delicious along bbq meat as well.



TECHNICAL INFORMATION

AREA
Romagna

SURFACE
AND ALTITUDE
Hills and plains | 0 - 300 m

SOIL TYPE
AND DENSITY
Clay and silt | 5.000 plants/ha

VITICULTURAL
TECHNIQUE
Guyot and spurred cordon

HARVEST PERIOD
Second half of September

The grapes that make this wine are harvested in the Romagna area, both by hand and mechanically. They are destemmed, softly crushed, then fermented for 10 days at 25-26°C. The wine is kept in contact with the skins for 8 to 10 days. Malolactic fermentation happens thanks to a selected bacteria inoculation. The wine is then fined for up to 6 months in stainless steel tanks.