

# SANGIOVESE CABERNET RUBICONE IGT



70% Sangiovese  
30% Cabernet

ALCOHOL LEVEL

13%

## TASTING NOTES



Intense ruby red with violet hues.



This wine combines black and red ripe cherries with a shade of green bell pepper and some spice too.



This wine is medium bodied, juicy and persistent. Its tannin is silky and enveloping.



Perfect along braised meat, roasted baby potatoes and grilled radicchio.



## TECHNICAL INFORMATION

AREA  
Romagna

SURFACE  
AND ALTITUDE  
Hills | 100 - 300 m

SOIL TYPE  
AND DENSITY  
Clay | 3.500 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.