

# SANGIOVESE

## RUBICONE IGT | BIOLOGICO



85% Sangiovese  
15% other red grapes

ALCOHOL LEVEL  
13%

### TASTING NOTES



Ruby red, with purple hues.



Very typical fruitiness, given by aromas of ripe cherry and black-berry.



Perfect balance between body and freshness. Fine, but playful on the palate and persistent.



Mixed Italian cheese platter, "piadina" flatbread and Parma ham.



### TECHNICAL INFORMATION

AREA  
Romagna

SURFACE  
AND ALTITUDE  
Hills and plains | 0 - 300 m

SOIL TYPE  
AND DENSITY  
Clay | 3.500 plants/ha

VITICULTURAL  
TECHNIQUE  
Guyot and GDC

HARVEST PERIOD  
End 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 3 to 6 months in stainless steel tanks.