

SANGIOVESE

RUBICONE IGT



85% Sangiovese
15% other red grapes

ALCOHOL LEVEL
12.5%

TASTING NOTES



Intense ruby red with violet hues.



The olfactory profile of this wine combines black and red ripe cherries with a shade of more acidic and wild blackberry.



Well balanced, fresh and medium bodied. Smooth, fruity, but with a hint of spice.



Perfect with Italian comfort food and roasted meat and vegetables.



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.