

# 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.

