



MERLOT RUBICONE

Indicazione Geografica Tipica



Alcoholic fermentation with selected yeast strain for 7 days at 25°C. Post fermentation, the skins are soft pressed off and the wine drained to tank to complete alcoholic fermentation. The wine is racked off fermentation lees before malolactic fermentation. Ageing in tank.

GRAPES: Merlot

PRODUCTION ZONE: Area of Rubicone

CONTENTS: 5,000 lt.

ALCOHOL CONTENT: 11,00% Vol.

RESIDUAL SUGAR: 6 g/l

CHARACTERISTICS: Fruity scent, slightly unripe. Has a dry taste, straightforward with a characteristic herbaceous note.

SERVING SUGGESTIONS: Excellent with savoury first courses, roasted and grilled meats.

SERVING TEMPERATURE: 16-18°C

