



# SANGIOVESE 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:** Sangiovese

**PRODUCTION ZONE:** Area of Rubicone

**CONTENTS:** 5,000lt.

**ALCOHOL CONTENT:** 11,00% Vol.

**RESIDUAL SUGAR:** 6 g/l

**CHARACTERISTICS:** Shows an intense red colour. Has a delicate scent that recalls the viola odorata, easily recognized by its dry taste, harmonic, rightly tannic.

**SERVING SUGGESTIONS:** Accompanies the whole meal, excellent with roasted and grilled meats.

**SERVING TEMPERATURE:** 16-18°C