



ROSATO

Vino Frizzante

RUBICONE
INDICAZIONE GEOGRAFICA TIPICA



Grape pressing, juice settling followed by alcoholic fermentation; after 3 months wine is added with grape sugar and yeast and is re-fermented in autoclave at 12°C. the wine is then filtered and then isobaric bottled.

GRAPES: Sangiovese

PRODUCTION ZONE: Area of Rubicone.

CONTENTS: 0.750 lt.

ALCOHOL CONTENT: 10,50% Vol.

CHARACTERISTICS: Rosé wine with a lively perlage. The scent is refined and delicate. Taste is soft, light and pleasantly fruity.

SERVING SUGGESTIONS: Ideal as an aperitif, excellent companion for starters, light first courses, white meats and fish.

SERVING TEMPERATURE: 12-14°C