



# MERLOT CABERNET

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-Cabernet.

**PRODUCTION ZONE:** Area of Rubicone

**RESIDUAL SUGAR:** 4 g/l

**CONTENTS:** 0.750 lt.

**ALCOHOL CONTENT:** 11,50% Vol.

**CHARACTERISTICS:** Vinous scent with herbaceous notes, good structure, soft and balanced taste.

**SERVING SUGGESTIONS:** Well suited for red meats in general.

**SERVING TEMPERATURE:** 18-20°C