



# 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:** 100% Sangiovese

**PRODUCTION ZONE:** Area of Rubicone

**RESIDUAL SUGAR:** 4 g/l

**CONTENTS:** 0.750 lt.

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

**CHARACTERISTICS:** Red color with violet tones. Aroma: intense, persistent with hints of marasca cherry. Dry and full-bodied flavour.

**SERVING SUGGESTIONS:** Goes well with dry first courses and roasted white meats.

**SERVING TEMPERATURE:** 18-20°C