

# EXTROSO

PRODUCT OF ITALY

## RUBICONE INDICAZIONE GEOGRAFICA TIPICA ROSSO



**PRODUCTION AREA:** Rubicone area in Emilia Romagna region

**CAPACITY:** 0,750 lt.

**WINEMAKING PROCESS :** Grapes are crushed and fermented with selected yeast strain for 7 days in stainless steel tank. After the alcoholic fermentation the wine underwent malolactic fermentation and ages on the tank till it is ready for bottling.

**TASTING NOTE:** Red fine wine with an elegant profile, notes of red berries, spices, and a lively and mineral acidity.

**SERVING SUGGESTIONS:** Goes well with moderately aged cheese, deli meats, homemade pasta with Bolognese ragout



**GRAPE VARIETIES**  
Sangiovese



**ALCOHOL**  
14,00



**SERVING TEMPERATURE**  
16°C



**RESIDUAL SUGAR**  
8-10 gr/L.