



Rubicone IGP Sangiovese Merlot



Sangiovese and Merlot are picked separate, crushed and fermented in stainless steel tanks at 24°C. After 7 days of maceration the wines are drained into two different tanks, where they remained for 6 to 8 months. Once the blend is made, the wine went through a light fining, a filtration and a sterile bottling.

GRAPES: Sangiovese 70% Merlot 30%

PRODUCTION ZONE: Emilia Romagna

CONTENTS: 0,750lt.

ALCOHOL CONTENT: 11,50% Vol.

CHARACTERISTICS: Bright red colour. Nose of violet, red cherry and a light spicy note. light bodied, refreshing acidity and supple tannins.

SERVING SUGGESTIONS: Medium ripened cheese, salami, homemade pasta with bolognese sauce.

SERVING TEMPERATURE: 18°C