



RUBICONE indicazione geografica tipica

rosso



APPELLATION: Rubicone Rosso IGT. GRAPE VARIETY: Sangiovese and Merlot. PRODUCTION AREA: Romagna Hillside. CAPACITY: 0,750 lt. VOLUME: 13,50%.

WINEMAKING PROCES S: Sangiovese and Merlot grapes are harvested and crushed separately. Fermentation and maceration on the skins lasts for 8-10 day in inert vessels at controlled temperature 24-26°C. Ageing in concrete tank.

TASTING NOTE: Sangiovese and merlot are blended for a full-bodied red wine. Deep purplish red with violet glints, this wine open to a nose of cherry and ripe plums with floral hints. The sweet tannins bring towards a long mineral finish.

SERVING TEMPERATURE: 18°C.

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