

BERNARDI®

CAMERLINGO

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: Sangiovese

PRODUCTION ZONE: Area of Rubicone

CONTENTS: 0,750lt.

RESIDUAL SUGAR: 5 g/l

ALCOHOL CONTENT: 11,50% Vol.

CHARACTERISTICS: From the tradition of the ancient Casa Vinicola Bernardi di Verucchio originates this characteristic red wine, has a floral perfume with violets scent, the taste is dry, harmonic, with pleasantly bitterish aftertaste.

SERVING SUGGESTIONS: Ideal with spicy courses.

SERVING TEMPERATURE: 16-18°C