

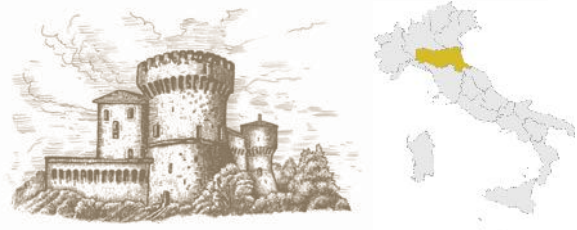
BRUSA DAL 1888

BARBERA

*S'a vli avè un bon vindmè, al vid l'e' giaz a l's'ha da purghè;
se la vida la s' purgarà d'la bèll'ova la farà!*

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: Barbera

PRODUCTION ZONE: vines of the hills of Romagna.

CONTENTS: 0.750 lt.

RESIDUAL SUGAR: 6 g/l

ALCOHOL CONTENT: 11,00% Vol.

CHARACTERISTICS: Intense red with a vinous scent and characterized by a full-bodied taste, rightly tannic.

SERVING SUGGESTIONS: Wisely coupled with white meat roasts.

Excellent with salami and cheeses.

SERVING TEMPERATURE: 16-18°C