



# MERLOT 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 raked off fermentation lees before malolactic fermentation.



**GRAPES:** Merlot and Sangiovese

**PRODUCTION ZONE:** Emilia Romagna

**CONTENTS:** 3,000 lt.

**RESIDUAL SUGAR:** xxx g/l

**ALCOHOL CONTENT:** 12,00% Vol.

**CHARACTERISTICS:** Red wine with vinous scent and slight herbaceous notes. Dry taste, soft, full-bodied and harmonic.

**SERVING SUGGESTIONS:** Goes well with first savoury dishes, salami, roasted and grilled meats, cheese.

**SERVING TEMPERATURE:** 16-18°C