

è gòt

merlot sangiovese rubicone

Indicazione Geografica Tipica



è gòt is the typical glass of wine in local dialect. It contains the unit of measurement par excellence for the tasting of a good wine; generous to allow passage of the aromas, but not too spacious, leaving the laster with the desire to drink right down to the last sip.

APPELLATION: Merlot Sangiovese Rubicone IGT 2017

GRAPE VARIETY: Merlot, Sangiovese.

PRODUCTION AREA: Obtained from grapes cultivated in the typical area of Rubicone, in the romagna area.

CAPACITY: 0,750 lt.

VOLUME: 12% vol.

RESIDUAL SUGAR: 8 gr/lt.

WINEMAKING PROCESS: 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

TASTING NOTE: Bright red color; intense bouquet, vinous, delicate scent with violet sensations; harmonic taste, rightly tannic, with slightly bitterish aftertaste.

SERVING SUGGESTION: Accompanies the whole meal; excellent with roasted and grilled meats.

SERVING TEMPERATURE: 16-18°C.