



**MERLOT
RUBICONE**
indicazione geografica tipica

**DA UVE LEGGERMENTE
APPASSITE**



PRODUCTION AREA: Emilia Romagna region; selected hilly areas

CAPACITY: 0,750 lt.

WINEMAKING PROCESS: Merlot grapes, slightly over-mature are laid on small cages. 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: Deep garnet red color. On the nose it shows intense notes of red berry fruit and blue flowers with complex balsamic and toasted hints. On the palate is supple, medium-bodied, and with well-balanced acidity.

SERVING SUGGESTIONS: Perfect with first courses with meat sauces, structured meat dishes and aged cheeses



GRAPE VARIETIES
Merlot



ALCOHOL
14,00



SERVING TEMPERATURE
16°C



RESIDUAL SUGAR
9-12 gr/L.