

Rosato Sangiovese Rubicone IGT



DENOMINATION	Rosato Sangiovese Rubicone IGT
VARIETAL	85% Sangiovese and 15% Other grapes (Cabernet and Merlot)
ALCOHOL LEVEL	12,00% vol
AREA	Romagna
SURFACE	Hills
HEIGHT	100-300 m
SOIL TYPE	Clay
PLANT DENSITY	3.500 Vines per Hectare
VITICULTURAL TECHNIQUE	Single Guyot, GDC
HARVEST PERIOD	End of August, beginning of September

VINIFICATION AND FINING

TECHNICAL INFORMATION

Grown in one of the most typical region of Italy, Emilia-Romagna, this rosé wine is the result of a destemming and traditional pressing and of a 12 days fermentation at 13-16 °C in a 300-900 hl tanks. Once the fermentation is over, the wine is left in stainless steel tanks for 3-6 months until it is time to bottle it. Best serving temperature: 10-12 °C.

TASTING NOTE

Delicate pale pink colour. Rosato Sangiovese is vibrant on the palate with fresh fruit aromas of pears and citrus. The wine is light bodied, with a pleasantly soft palate and a long finish.

FOOD MATCHINGS

Best served chilled, this rosé is the perfect match for fish dishes, light salads and risottos. Perfect also on its own as aperitif.

