



SANGIOVESE IGT RUBICONE

~ dry red ~





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Product details :












TYPE	dry red
CLASSIFICATION	IGT Rubicone
APPELLATION	Rubicone area
SOIL	hilly soils comprised with gravel, sands, silts and clay
GRAPE VARIETY	100% Sangiovese
TRELLIS SYSTEM	spalliera and G.D.C.
HARVEST TIME	end of September, beginning of October
VINIFICATION	vinified in red, with a long maceration under controlled temperature at average 25 °C. After a 100% malolactic fermentation, it goes for fining in stainless steel tanks
FOAM	-
COLOUR	rich ruby-red with garnet reflections
BOUQUET	fruity, important with notes of spices
TASTE	it tastes of red fruits with spices. The elegant tannins make this wine full-bodied
SERVING TEMPERATURE	15-18 °C
FOOD MATCHES	ideal to go along with meat sauces, pastas, red meats, mid-long ripened cheeses



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Logistic Data :

 ml		 cm	 kg					 EAN	
			Gross Weight	Net Weight	n. 	 kg	 cm		
750	6	22,4x15,0x29,4h	7.100	4.500	100 (4x25)	710.00	133	8008920666025	18008920666022