

Abstractum

Sangiovese Rubicone Rosato IGT



Colour: bright rosé.

Bouquet: strawberry, berry and a citrus hint of pink grapefruit.

Taste: dry, fresh and mineral.

Vintage: NV

Alcoholic content: 12% vol.

Serving temperature: 10 - 12 °C

Vines: sangiovese

Ageing: to be consumed within 1 to 2 years.

Data sheet

Bottle: 0,75 l. cork

Classification: rosé dry wine

Area of production: Romagna region.

Plant system: "Cordone speronato"

Max. production per hectare: kg. 15.000

Soil: clayey soil

Sugar: 4 - 6 g/l.

Pairing

Particularly suitable with fish soup, fresh cheeses, grilled vegetables and fish courses.