

Sangiovese Rubicone

Rosso IGT



Colour: intense ruby red.

Bouquet: pleasant and persistent, with violet scent.

Taste: dry but fruity, harmonious.

Data sheet

Bottle: 0,75 l. cork

Classification: dry red wine

Area of production: Imola hills (Bologna)

Plant system: "Cordone speronato"

Max. production per hectare: kg. 13.000

Soil: clayey soil

Sugar: 6 g/l.

Total acidity: 5,5 g/l. (average indicative value)

Volatile acidity: 0,35 g/l. (average indicative value)

Vintage: NV

Alcoholic content: 11,5% vol.

Serving temperature: 18° C

Vines: Sangiovese

Ageing: to be consumed within 3 to 4 years

Pairing

Particularly suitable to accompany pasta dishes, roasts and grilled meat.