

Abstractum

Sangiovese rubicone 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: Romagna region.

Plant system: "Cordone speronato"

Max. production per hectare: kg. 13.000

Soil: clayey soil

Sugar: 7 - 9 g/l.

Vintage: NV

Alcoholic content: 12% vol.

Serving temperature: 16 - 18° C

Vines: Sangiovese

Ageing: to be consumed within 3 to 4 years

Pairing

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