



VARIETAL COMPOSITION: 100% Sangiovese

APPELLATION: Sangiovese di Romagna - Rubicone

AREA OF PRODUCTION: Emilia Romagna

VINIFICATION: The must is left on the skins for 4-8 days, in order to extract colour. It is then placed in special tanks where fermentation is completed in 8-10 days at 25°-30° C.

TASTING NOTES: Intense ruby red colour. It has a pleasant and persistent nose with delicate hints of violet and berry fruits. The palate is dry, full, slightly tannic, pleasant and harmonious.

CULINARY SUGGESTIONS: Ideal with pasta dishes, red meat and cheeses.

Imported by Bacchanal Wine Imports
www.bacchanalwines.com



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