

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

10 MIDLAND AVENUE - SUITE 200

PORT CHESTER - NY 10573

TEL. 1-914-303-331671 FAX 1-775-317-5385

www.bacchanalwines.com

e-mail: fp@bacchanalwines.com

**ARCHE'
SANGIOVESE DI ROMAGNA - RUBICONE**



VARIETAL COMPOSITION: 100% Sangiovese

APPELLATION: Sangiovese di Romagna - Rubicone

AREA OF PRODUCTION: Emilia Romagna

HARVEST DATE: Late September

CELLARING: 3 years

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.

SERVING TEMPERATURE: 16°-18° C. (60°-64°F.)

ALCOHOL: 12%