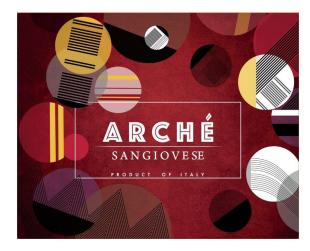
BACCHANAL WINE IMPORTS INC.

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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, pleasent and harmonius.

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

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

ALCOHOL: 12%