



Romagna DOC Sangiovese

DENOMINATION	ROMAGNA SANGIOVESE DOC
VARIETAL	Sangiovese 85% other grapes 15%
ALCOHOL LEVEL	12% vol.
AREA	Emilia-Romagna
SURFACE	Hills
ALTITUDE	0 - 350 m
SOIL TYPE	Clay
PLANT DENSITY	3.500 vines per hectare
VITICULTURAL TECHNIQUE	Single Guyot, GDC
HARVEST PERIOD	End of September

VINIFICATION AND FINING

TECHNICAL INFORMATION

From the hills in the Northern Italian region of Romagna, the grapes from this Sangiovese are both hand and machine harvested and destemmed. After 8-10 days in contact with grape skins, the juice is fermented in 600hl -1000 hl tanks at 25-26°C for 10 days. After malolactic fermentation takes place the wine is stored for 3-6 months in stainless steel tanks.

TASTING NOTES

With juicy flavours of ripe cherry and blackberry and a subtle hint of oak spice, this Sangiovese Rubicone is well balanced & fresh with good body.

FOOD MATCHINGS

The red fruit flavours and freshness of this wine complements a wide range of flavours, including herbs and tomatoes.



CAMPAIGN FINANCED ACCORDING TO
EC REG. N. 1308/13

