

Sangiovese Appassimento



DENOMINATION	SANGIOVESE RUBICONE IGT PASSITO
VARIETAL	Sangiovese 85% other grapes 15%
ALCOHOL LEVEL	13,5% vol.
AREA	Emilia-Romagna
SURFACE	Hills
ALTITUDE	100 – 300 m
SOIL TYPE	Clay
PLANT DENSITY	3.500 vines per hectare
VITICULTURAL TECHNIQUE	Single Guyot
HARVEST PERIOD	From end of September to Mid-October

VINIFICATION AND FINING

TECHNICAL INFORMATION

The grapes to make this wine are hand harvested in the hills of Romagna and are dried for 60 days and kept in contact with the skins for 8-10 days. Fermentation takes place in 100-300 hl tanks at 25 -26°C for 10 days followed by malolactic fermentation, before being stored in stainless steel tanks. The final wine contains 15 g/l of residual sugar.

TASTING NOTES

Red in colour with a violet hue, with typical scents of blackberry and cherry, this wine has a concentrated and defined bouquet with a hint of spice. On the palate it is complex and mouth filling, it has well-balanced acidity with fruity notes of blackberries and spicy oak and a long elegant finish.

FOOD MATCHINGS

Sangiovese Rubicone IGT Passito is recommended with rich dishes based on red meat or with spicy dishes and rich soups.



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

