

#### DENOMINATION

Sangiovese Rubicone IGT  
Appassimento

#### VARIETAL

Sangiovese 85%, other grapes 15%

#### ALCOHOL LEVEL

14,5%

#### AREA

Emilia-Romagna

#### SURFACE

Hills

#### ALTITUDE

100 - 300 m

#### SOIL TYPE

Clay

#### DENSITY

3.500 plants/ha

#### VITICULTURAL TECHNIQUE

Single Guyot

#### HARVEST PERIOD

From end of September  
to Mid-October

#### TECHNICAL INFORMATION

The grapes selected for this wine are hand harvested on the hills of Romagna and are dried for up to 60 days in a controlled environment.

Fermentation takes place in 100–300 hl stainless steel tanks at 25–26°C for 10 days, during which the wine is kept in contact with the skins. This process is followed by malolactic fermentation, before the wine is stored again in stainless steel tanks.

The final wine contains around 10 g/l of residual sugar.

#### TASTING NOTES

Red in colour with a violet hue.

Typical scents of blackberry and cherry.

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 PAIRINGS

Recommended with rich dishes based on red meat or with spicy dishes and rich soup.



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“Powerful”  
Like the sound of music.



Emilia-Romagna  
Italy

