

TERRE FORTI



Sangiovese Rubicone IGT

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| DENOMINATION | SANGIOVESE RUBICONE IGT |
| VARIETAL | Sangiovese 85%, other grapes 15% |
| ALCOHOL LEVEL | 12% vol. |
| AREA | Emilia-Romagna |
| SURFACE | Hills |
| ALTITUDE | 150 - 300 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

Sourced from the hills in Romagna, this Sangiovese is the result of 10 day fermentation at 25-26°C in 600-100 hl tanks. Once the fermentation period is over, the wine is racked, undergoes malolactic fermentation and is stored in stainless steel tanks for 3-6 months until it is bottled.

TASTING NOTES

Sangiovese Rubicone IGT has an intense red ruby colour and has notes of ripe cherry and blackberry making it very well balanced with good body.

FOOD MATCHINGS

With its juicy red fruit flavours, Sangiovese is a delicious accompaniment to cured meats, cheeses and other traditional Italian dishes.



CAMPAIGN FINANCED ACCORDING TO
EU REG.N. 1308/2013

