

**RUBICONE ROSSO IGT**



**VINEYARDS AREA:** Emilia Romagna, Romagna hillside

**VINIFICATION:** Sangiovese and Merlot grapes are harvested and crushed separately. Fermentation and maceration on the skins lasts for 8-10 day in inert vessels at controlled temperature 24-26°C. Ageing in concrete tank.

**TASTING NOTES:** Sangiovese and merlot are blended for a full-bodied red wine. Deep purplish red with violet glints, this wine open to a nose of cherry and ripe plums with floral hints. The sweet tannins bring towards a long mineral finish.



**SERVING TEMPERATURE**  
18 °C



**ALCOOL**  
13,5



**GRAPE VARIETIES**  
Sangiovese  
Merlot