SACCHETTO



SANGIOVESE RUBICONE IGT

Pleasant to drink, with an intense and fruity bouquet, characterized by hints of red berries, cherry and black cherry. A delicate interpretation of the famous Tuscan grape variety, which pairs well with tasty first courses, red meats and cheeses.

Classificazione:	Sangiovese Rubicone I.G.T.
Zona d'origine:	Emilia-Romagna
Vitigni:	100% Sangiovese
Vinificazione:	Destemming and fermentation in contact with the skins for 10/15 days at a controlled temperature with selected yeasts.
Maturazione:	In steel containers, then in bottles.
Affinamento:	4/6 years depending on storage conditions.
Longevità:	24/36 months.
Colore:	Intense Ruby Red.
Profumo:	Ethereal, intense and persistent with complex sensations of spices.
Sapore:	Full, rich and persistent, with notable structure.
Gradazione alcolica:	12% Vol
Acidità totale:	5,2 - 5,4 g/l
Residuo Zuccherino:	4 - 6 g/l
Temperatura di servizio:	Around 18°C and uncorked one hour before serving.
Abbinamenti consigliati:	Particularly recommended with red meats, roasts and game in general.