

ROSSO RUBICONE IGT VINO FRIZZANTE DOLCE

DENOMINATION	Rosso Rubicone IGT Vino Frizzante Dolce
VARIETAL	Sangiovese, Merlot and Cagnina in different percentage
ALCOHOL LEVEL	7%
AREA	Romagna
SURFACE	Hills & Plain
ALTITUDE	0 - 150m
SOIL TYPE CLAY	Clay – Silt
PLANT DENSITY	3.500-4.500 vines/ha
VITICULTURAL TECHNIQUE	Guyot, Double Guyot
HARVEST PERIOD	Beginning of September
TECHNICAL INFORMATION	After the grapes are carefully selected right in the vineyard, they are harvested either by hand or mechanically in the cooler hours of the day. Once they reach the cellar, they are gently pressed. The must is then fermented in an autoclave, creating a frizzante, straight from the grape juice, keeping the CO2 generated by the fermentation in the wine. This process allows the wine to reach the perfect structure and smoothness, making it as juicy as ever.
TASTING NOTES	This frizzante is of a lively ruby-red colour. Its pink foam is creamy and inviting. To the nose, it shows aromas of small wild berries, while on the palate it is pleasantly fruity and sweet.
FOOD MATCHING	Great with dry desserts, sharp cheeses or on its own.

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