



# SANGIOVESE RUBICONE

Emilia Romagna, Italy



## Vinvita

### Method & Production

The must is left on the skins for 4-8 days. It is then placed in special tanks where fermentation is completed in 8-10 days at 25 ° -30 ° C. Only in stainless steel

### Tasting Notes

This very easy drinking red has typical Sangiovese character, the fruit shown to the max as this wine spends no time in oak. Ripe cherry and red fruit, with a touch of flowers and spice. Well balanced, fleshy, quaffable.

### Food Matching

Great on its own, even better with tomato based pastas, panzanella and roasted meats.

| Code     | Label name          | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|----------|---------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Red Wine |                     |               |         |         |              |           |         |            |       |         |
| VI0624   | Sangiovese Rubicone | Sangiovese    | 2024    | 12.0%   | Screw Cap    | 6x0.75lt  | No      | No         | Yes   | No      |