



## 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
<b>Red Wine</b>										
VI0625	Sangiovese Rubicone	Sangiovese	2025	12.0%	Screw Cap	6x0.75lt	No	No	Yes	No