

# Sauvignon

## Rubicone PGI

Refined yet incisive, laden with the unmistakable aromas of exotic fruits, vegetables and mint, Sauvignon is the harmonious and velvety protagonist of a persistent flavour experience. Refined yet incisive.



### TASTING NOTES:

Straw yellow in colour with subtle green reflexes; a penetrating and persistent aroma which clearly carries varietal notes. In the mouth it is long-lasting and harmonious, with a good acidic note which adds a touch of freshness.

### SERVING SUGGESTIONS:

Excellent served as an aperitif, a superb accompaniment for asparagus, vegetable and legume soups as well as marinated fish.

### VINIFICATION:

Grapes are normally harvested the second week of September, once the right balance between sugars and acidity is achieved; they are then delicately pressed and statically decanted. Fermentation takes place in steel tanks at 12/14°C. The resulting wine is left to rest on its lees until March. During this period, lees are suspended before bottling.

**GRAPES:** Sauvignon

**DENOMINATION:** Rubicone IGP

**GROWING METHOD:** guyot

**MAXIMUM PRODUCTION:** 7-10 tons/Ha

### CHEMICAL CHARACTERISTICS:

Actual alcohol: 12,5-13 % vol

Sugars: 0 - 4 g/l

Total acidity: 5,5 - 6,5 g/l

**SERVING TEMPERATURE:** 8°C

**STORAGE:** Store in a fresh and dry place away from heat and light sources

### WINE LIST ENTRY:

Sauvignon Rubicone IGP - Branchini

**SIZES:** 750 ml

### AZIENDA AGRICOLA BRANCHINI

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