

Sangiovese

Rubicone PGI

The horizon of Romagna presents sinuous and soft depths of field in which we lose our-selves. Sangiovese brings us back to reality and makes us dream while savouring its world which is also our own, recounting solid values, agile resilience and positive stubbornness. Sangiovese is like us: amiable, full-bodied and convivial.



TASTING NOTES:

Bright ruby red in colour, an aroma laden with hints of violets and fruity notes of cherries, raspberries, blueberries and aromatic herbs.

Well-balanced on the palate, with slender tannins that are never overwhelming. A convivial wine, "King of the table" thanks to its agile, full-bodied nature and sweetish freshness. Its versatility makes it suitable for serving with meat, vegetables and even fish.

SERVING SUGGESTIONS:

a generous accompaniment for grilled meats such as mutton, and aubergine parmigiana. It breaks the mould as a red wine as it is also perfect served with blue fish and flavoursome fish soups such as "Caciucco".

VINIFICATION:

Grapes are normally harvested during the last week of September, when grapes reach full maturity. Maceration takes place over a 7/10 day period at a controlled temperature of 25°C, followed by drawing off and racking on several occasions.

RIPENING/AGEING:

The wine is aged over a period of approximately 6 months in steel containers, prior to bottling.

GRAPES: Sangiovese

DENOMINATION: Rubicone IGP

GROWING METHOD: Spurred cordon

MAXIMUM PRODUCTION: 10-12 Kg/Ha

CHEMICAL CHARACTERISTICS:

Actual alcohol: 12,5-13 % vol

Sugars: 2-5 g/l

Total acidity: 5,00 - 6,00 g/l

SERVING TEMPERATURE: 18°C

STORAGE: conservare in luogo fresco e asciutto, lontano da fonti di luce e calore

WINE LIST ENTRY:

Sangiovese Rubicone IGP - Branchini

SIZES: 750 ml

AZIENDA AGRICOLA BRANCHINI

Via Marsiglia, 3 | 40060 Toscanella di Dozza, Bologna IT
Tel: +39 0542 53778 | Email: info@branchini1858.it
www.branchini1858.it

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