

# AMABELLI

**SANGIOVESE**

RUBICONE

INDICAZIONE GEOGRAFICA PROTETTA

ORGANIC



**GRAPES:** 100% Sangiovese

**VINEYARDS AREA:**

The Sangiovese grapes are selected from vineyards in the province of Rimini, in Emilia-Romagna. The vines are trained using the Guyot system. The plants are an average of 15 years old, with a yield of 2.5 kg per vine.

**HARVEST:**

The grapes are harvested by hand in the second half of September.

**VINIFICATION:**

After de-stemming, the grapes are not crushed, so they remain whole, reducing damage to the skins and optimizing colour extraction. Fermentation takes place at a controlled temperature of 25°C for 7 days. Frequent pumping over and rack and return are carried out in the early stages of fermentation to achieve a gentle extraction of aromas and tannins. After racking, malolactic bacteria are added to induce malolactic fermentation.

**AGEING:**

25% of the wine is aged in oak barrels for 6 months.

**ALCOHOL:** 12.5%

**WINEMAKER'S NOTES:**

Amabelli Sangiovese has a brilliant, ruby red colour with purple hues. The bouquet has the typical varietal notes of violets and cherries. On the palate, it is fresh and well-balanced with gentle tannins and notes of red berries on the finish.

Perfect with pasta arrabbiata or bolognese, cured meats, roast beef or cheese.