

FUORI PORTA

SANGIOVESE

INDICAZIONE GEOGRAFICA PROTETTA

RUBICONE

ROSATO



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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 approximately 2.5 kg per vine.

HARVEST

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

VINIFICATION:

The grapes are de-stemmed and gently crushed, chilled to 10°C and left to macerate on their skins for approximately 8 hours, giving the must a pink hue. The must is then run off its skins, placed in stainless steel fermentation tanks and then left to rest for 36 hours. Fermentation is carried out using selected yeasts at a controlled temperature of 14-16°C for approximately 10 days.

The wine is left on its lees in stainless steel tanks for 2 months to maximise the extraction of complex aromas.

AGEING:

2 months in bottle prior to release.

ALCOHOL: 12.5%

WINEMAKER'S NOTES:

An enchanting, vibrant, antique pink colour. On the nose, aromas of red berry fruits such as wild strawberry, raspberry, redcurrant, cherry and pomegranate. A lively rosato, crisp and well-balanced, with a fresh cherry finish.

Simply perfect with Mortadella salami or Parma ham, but also to be enjoyed as an aperitif or with salmon, seafood linguine or chicken.