

FUORI PORTA

SANGIOVESE

INDICAZIONE GEOGRAFICA PROTETTA
RUBICONE



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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:

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:

40% of the wine is aged in oak barrels for 6 months.

ALCOHOL: 12.5%

WINEMAKER'S NOTES:

This Sangiovese has an intense, ruby red colour with purple hues. The bouquet is floral and fruity with notes of violets, cherries and plums. On the palate, it is well-balanced with fine tannins and hints of fresh red berries, with a refreshing finish.

Perfect with lasagne, antipasti of cold meats, roast beef and cheese.