

# COSTEROSSO COSTEBIANCO

## Rubicone IGT Sangiovese



### TYPE OF WINE

Still red wine

### MAIN GRAPES

Sangiovese

### PRODUCTION AREA

Grapes coming from the IGT area, located in the Provinces of Ravenna, Forlì-Cesena, Rimini and part of Bologna (Emilia-Romagna Region, Central Italy)

### SOILS

Hilly region in the Easter part of the Region of Emilia Romagna (central Italy), facing the Adriatic Sea and therefore adequately exposed and ventilated, with calcareous-clayey soil in the hills, alternated to alluvial and morainic plains.

### HARVEST

Sangiovese is a slightly late variety, so harvest takes place between end of September and beginning of October.

### VINIFICATION

Pressing and maceration to extract the colour and soft tannins. Fermentation at controlled temperature in stainless steel tanks with frequent remontages and pumping over. Wine rests and refines for a short period before bottling.

### COLOUR

Ruby red with purplish hues

### BOUQUET

Pleasant floral bouquet with notes of dry violet, overripe red fruits, cherry in spirits and plums.

### TASTE

Full-bodied and well balanced in the palate with a delicious food-friendly freshness. Ripe black fruits in the after taste, ethereal notes, but a fresh and clean finish.

### FOOD PAIRING

A pleasant vine, easy to drink, suitable to all seasons. Goes well with the traditional cousin, pasta with meat sauce, roasts, grilled red meat and cheeses.

### SERVING SUGGESTION

18-20°C

### ALCOHOL CONTENT

13,5% vol

[Borgognotta ( 75 cl )], [13,5% vol]

