Contessa Carola

Rubicone IGT Sangiovese ORO



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]

Stabilimento di Cazzano
Via L. Corradini 30/A
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CONTRI
SPUMANTI S.P.A.

Stabilimento di Campogalliano
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41011 Campogalliano (MO)