DUCA DELLA ROCCA

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 and fruity bouquet with notes of violet, cherry, raspberries and plums

TASTE

Medium-bodied and well balanced palate with a delicious food-friendly freshness. Black fruits after taste and 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

14-16°C

ALCOHOL CONTENT

11,5% vol

[Bordolese standard (75 cl)], [11,5% vol]

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

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