



Casa Vinicola
Rubatterno



Sangiovese

di Toscana

IGT

Who was born and grew in Tuscany knows it. The Red Wine is Sangiovese, for us Tuscan there aren't other grapes. Sangiovese flows in our veins and it is part of our culture and our tradition. This wine is none other than the liquid summary of sweat and tears' centuries past in the vineyards to pamper those loved red bunches. So it is also the colour of the wine ruby red but which has little to do with the precious stone because its heart is simple and strong as the brick from which ageing it takes its colour.

Blend of grapes: 90% Sangiovese and 10% among Canaiolo, Colorino and Gamay

Denomination: I.G.T.

Year: 2015

Wine alcohol content: 13.5 % by vol.

Organoleptic notes: of ruby red colour with violet reflections it offers to the nose notes of still unripe red berry fruit. Soft and tasty, it has a dry and clean finish.

Pairing: excellent with all Tuscan cold cuts, with not very seasoned Pecorino or with a good pizza

WINEMAKING AND REFINING

Grape harvest: manually, from late September to early October

Yield/ha: 70 q/ grapes

Annual Production: 2.500 bottles

Fermentation: 12/15 days in stainless steel tanks at a controlled temperature of 25° C

Ageing: 6 months in stainless steel tanks

Refining: in bottle

Available Sizes: for loose sale directly at our winery

Bag-in-Box of 5 Lt., 10 Lt. and 20 Lt.,

Bottle of 750 ml