



MONTE SASSO

FAMOSO RUBICONE | IGT

SEMI-AROMATIC INDIGENOUS WHITE GRAPES WINE. This wine has been obtained from Monte Sasso single "cru" vineyard, with very limited production per plant, located in the hilly area at 350 m a.s.l.

THE VINEYARD

GRAPE VARIETY	FAMOSO 100%
VINEYARD	CRU MONTESASSO
SOIL	CLAY AND SANDSTONE
Surface of the vineyard	2.5 Ha
Age of vineyard	15 Years
Sun exposure	East, South-East
Vineyard height	350 m asl
Density of plantation	4000 Plants/Ha
Average yield	1,5 Kg/Plants
Pruning	Runner system
Harvest	2nd Decade of October Traditional hand picking.

WINEMAKING

MACERATION Controlled temperature approx 14° C for 10 days.

FERMENTATION In steel tanks.

MALO-LACTIC FERMENT None.

AGEING Sur lie, aging in stainless steel tanks for 4-6 months then gets bottled.

YEARLY PRODUCTION Approx. 5,000 bottles.

TASTING NOTES

Typical scents of white flowers and herbs, fragrant, with fresh acidity and minerality.

FOOD PAIRINGS

We recommend it with fish, pasta, light hors d'oeuvres and cocktails.

SERVING TEMPERATURE

10-12 °C