



SCARABOCCHIO

SANGIOVESE RUBICONE I.G.T.

Wine from grapes located in the hills and foothills of the rubicone IGT, vinified in steel at a controlled temperature, with the most advanced enological technologies, it is fresh and pleasant, but with a good structure, suitable for all occasions of consumption.

PRODUCT

Grape variety	Sangiovese
Region	Emilia-Romagna
Area	Romagna in the foothills and hills
Alcohol	13% by vol.



VINIFICATION

Fermentation with maceration on the skins at a controlled temperature and daily pumping over in steel tanks, followed by soft pressing.

AGEING

It rests for six months in the bottle, the vinification is carried out to obtain aromas and tannins that make the wine fresh and pleasant.

TASTING NOTES

Balanced and persistent with a fairly dense tannic texture and pleasantly persistent to the taste. Its organoleptic characteristics improve during the year following the harvest To be drunk young.

COLOUR Intense and lively ruby red.

AROMA Violet violet and cherry.

FOOD PAIRINGS

We recommend it with pasta with meat sauce, red meat, cold cuts and cheeses and for a friendly glass of wine with friends.

SERVING TEMPERATURE 16-18 °C

ANNUAL PRODUCTION about 25.000 bottles