



MONTE SASSO

RUBICONE I.G.T. FAMOSO

SEMI-AROMATIC INDIGENOUS WHITE GRAPES WINE. This wine has been obtained from the Monte Sasso area - Mercato Saraceno, sited at 350 m asl at the bottom of the Appennins mountain single, with a very limited production per plant.

VINEYARD

Grape variety	Famoso
Vineyard	Monte Sasso area
Soil	Sandstones
Surface of the vineyard	ca 2.0 ha
Age of vineyard	10-15 years
Sun exposure	East
Vineyard height	350 m asl
Density of plantation	4000 plants/ha
Average yield	1,5 Kg/plant
Pruning	Runner system
Harvest	2st Decade of September Traditional hand picking

VINIFICATION

White fermentation at a controlled temperature approx 14° C for 10 days in steel tank.

AGEING

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

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

ANNUAL PRODUCTION about 4.000 bottles

