

24 Calici red



WINE TYPE

Dry red wine

DENOMINATION

Sangiovese Rubicone IGT
Organic

GRAPE

Sangiovese

ALCOHOL

12,5% vol

BOTTLE CLOSURE

Bag-in-the-box

SIZE

3 litres



VINEYARD AREA

Bertinoro, Cesena,
Mercato Saraceno

ELEVATION

250 metres

SOIL TYPE

Clay, limestone, marl

VINEYARD CHARACTER

20-30-year-old vineyards
trained to spurred cordon
and Guyot systems

YIELD PER HECTARE

80 quintals

VINIFICATION METHOD

Temperature-controlled fermentation
in stainless steel for 7 days

AGEING

Traditional concrete vats



EYE

Ruby red

NOSE

Blossoms, wild red berries, violets
and cherries

MOUTH

Dry, firmly structured, pleasurably
tannic

FOOD PAIRINGS

Everyday dinners of meat-sauced
pasta, cold cuts, traditional piadine,
and grilled meats

SERVING TEMPERATURE

16°C