



Rubereto

Toscana I.G.T.

PRODUCTION AREA

San Casciano Val di Pesa, Florence

TERRAIN TYPE

The vineyards are located on terrains that have various morphological characteristics, such as the presence of Alberese sandstone and Galestro marlstone, located at an average altitude of over 300 m a.s.l

BLEND

Sangiovese e Cabernet Sauvignon



PRODUCTION TECHNOLOGY

The wine is produced from handpicked Sangiovese and Cabernet Sauvignon grapes in small crates and undergo further selection in the cellar. Skin maceration has an average length of 20 days, during this period its alcoholic fermentation is completed at a controlled temperature of 25 degrees. Daily pumpovers and delestage are finalized for a greater extraction.

AGING

The wine is introduced in new 10 hl French Oak barrels, where it completes its malolactic fermentation. When completed the blend is placed in 25hl barrels where it ages for 18 months. At the end of this period the wine is bottled, undergoes further ageing and then is placed on the market.

TASTING NOTES

Deep and intense ruby red colour.

The scent is characterized by an aromatic complexity where fruity and spicy notes are harmonically and elegantly combined.

The taste is underscored by the scent of red fruits and sweet woody undertones.

Warm, with a nice fragrance, with vigorous yet delicate tannins. A balsamic undertone of great persistence. Serving temperature: 18-20°