

UVE PORTATE A CESENA

SAUVIGNON RUBICONE IGT



TECHNICAL INFORMATION

APPELLATION
Rubicone Igt

PRODUCTION AREA
Romagna

ALCOHOL CONTENT
12%

 100% SAUVIGNON

VINIFICATION

The 2022 manual harvest began the first week of September.

AGING


The fermentation took place at a controlled temperature of 16° for 10 days in 100/300 hl stainless steel tanks


HARVEST PERIOD
First week of September


**AVERAGE ALTITUDE
OF VINEYARDS**
100- 300 m asl

EXPOSURE
Nord- Nord/East

TASTING NOTES

 Intense straw yellow with green reflections

 Intense and varietal nose. Broom and eucalyptus follow each other frantically, letting an elegant note of citrus peel flow.

 The sip is decisive, the sapidity quickly runs through the entire palate and then leaves room for a full, warm body. An important structure that harmonizes perfectly with a marked but never bulky acidity. Long citrus finish, taking up and harmoniously completing the olfactory notes.

SOIL TYPOLOGY
Clay

VINE TRAINING
Guyot