

LEONARDO DA VINCI

• VINI ISPIRATI DAL GENIO •

1502 PORTOCANALE DI CESENATICO

SANGIOVESE ROSATO
RUBICONE IGT

2025

GRAPES

Sangiovese

PRODUCTION AREA

The hills near Castrocaro Terme, Predappio, Meldola and Bertinoro

VINTAGE

The 2025 vintage was marked by a warm and highly dynamic climate, with rainy winter and spring months that ensured good water reserves in the soils. Summer, on the other hand, was characterized by heat waves and intense thunderstorms, though without any prolonged drought thanks to rainfall distributed throughout the season. Overall, the climate was at times extreme, yet balanced from a water availability perspective, favoring a steady ripening of the grapes, especially in the hillside areas

Leonardo da Vinci is a painter, a scientist, and also a wine expert—a *wine lover*, as we would say today. Leonardo has an agricultural soul: he was born into a family of winegrowers in the small village of Vinci in Tuscany, and wine is part of his daily life. In fact, his genius is also expressed in wine: through his writings, Leonardo can be considered the first agronomist, oenologist, and sommelier in history. The Tuscan winery Leonardo da Vinci was founded in 1961, when thirty growers decided to join forces in Vinci to vinify the local grapes into quality wines. From just a few initial hectares, the cooperative has grown: inspired by Leonardo's genius, the winery blends art, science, and nature, enhancing Italy's winemaking tradition.

TECHNICAL INFORMATION

Alcohol content: 12%

Total acidity: 5,5 g/l

Volatile acidity: 1,08 g/l

Dry extract: 20,38 g/l

Residual sugar: 10 g/l

AVAILABLE FORMATS

0,75 L

VINIFICATION AND AGING

Soft pressing followed by cold vinification in stainless steel at 13°C. Batonnage for two months on the fine lees

AVERAGE ALTITUDE OF VINEYARDS AND EXPOSURE

100-300 m asl / North East and South East

SOIL TYPOLOGY AND VINE TRAINING

Mainly calcareous and clay. Spurred cordon and single *Guyot*



PAIRING

Seafood crudités and other seafood dishes



SERVING TEMPERATURE

10°C



COLOR

Elegant delicate pink



BOUQUET

Floral and fruity notes of peach and apricot



PALATE

A pleasantly fresh and delicate palate, perfectly harmonized with its fruity aromatic notes, with a distinctive savory character