

PREMO

FROM GRAPES OF
SANGIOVESE

BIANCO
RUBICONE
INDICAZIONE GEOGRAFICA PROTETTA



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GRAPES:

100% Sangiovese

VINEYARDS AREA:

The Sangiovese grapes are selected from vineyards in the province of Rimini, in Emilia-Romagna. The vines are trained using the Guyot system. The plants are an average of 15 years old, with a yield of approximately 2.5 kg per vine.

HARVEST

The grapes are harvested by hand in the first half of September, slightly early to avoid excessive colouring of the skins.

VINIFICATION:

After de-stemming, the grapes are gently pressed and the skins are immediately separated from the pale pink must, which is clarified by natural decanting at a temperature of 12°C for approximately 18 hours. Fermentation is then carried out using selected yeasts at a controlled temperature of 16-18°C. The wine is then left on its lees in stainless steel tanks for four months to maximize the extraction of complex aromas.

AGEING:

2 months in bottle prior to release.

ALCOHOL: 12.5%

WINEMAKER'S NOTES:

This Sangiovese has a straw yellow colour with golden hues.

On the nose, it has an elegant bouquet of citrus and green apple, with hints of fresh, white flowers. On the palate, it is fragrant with balanced acidity and minerality, yellow fruit and herbaceous notes, medium-body and good length.

To be paired with grilled scampi, vegetable tempura, roast chicken and Nicoise salad.