

Sospiro

# Sangiovese Rosato Rubicone IGT



ROSÉ STILL WINE



ITALY



EMILIA ROMAGNA



SUITABLE  
FOR VEGANS

## TASTING NOTE

Pale pink wine from the Sangiovese grape, fragrant with rose petals, followed by a juicy mouthful of pomegranate and blood orange.

## VITICULTURE

SURFACE Hills and plains  
HEIGHT 0-150 m  
SOIL TYPE Calcareous and clay  
EXPOSURE South-East  
YIELD 4,500 plants/ha  
VITICULTURAL TECHNIQUE Guyot, both double and single  
YIELD 12,000 kg/ha  
HARVEST PERIOD End of August, beginning of September  
TYPE OF HARVEST By hand - mechanical

## VINIFICATION

PRESSING Destemming and pressing  
FERMENTATION TANK 1000 hl Tank  
FERMENTATION TEMPERATURE 18°C  
FERMENTATION PERIOD 10 days  
DAYS OF CONTACT BETWEEN MASS AND GRAPE SKINS None  
MALOLACTIC FERMENTATION Not done  
FINING CONTAINER Inox Tank

## FOOD MATCHING

Tomato-based pasta dishes and pizza.

|                 |                                |
|-----------------|--------------------------------|
| SIZE            | 75cl                           |
| VINTAGE         | NV                             |
| ABV             | 11%                            |
| GRAPE VARIETIES | Sangiovese (85%), Other (15%)  |
| CLOSURE         | Screw cap                      |
| SKU CODE        | E77961NV                       |
| EXPRESSION      | Textured & Full Flavoured Rose |
| COUNTRY         | Italy                          |
| REGION          | Emilia Romagna                 |
| ALLERGENS       | Sulphur                        |
| SUITABLE FOR    | Vegans, Vegetarians            |
| CLOSURE         | Screw cap                      |
| PH              | 3.3                            |
| TOTAL ACIDITY   | 5.3g/l Tartaric                |
| RESIDUAL SUGAR  | 4g/l                           |
| SKU             | E77961NV                       |