# Sospiro

# Sangiovese Rosato Rubicone IGT



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/I Tartaric

RESIDUAL SUGAR 4q/I

SKU E77961NV



**ROSÉ STILL WINE** 









#### **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.

