



# CHIARO

## SANGIOVESE RUBICONE IGT

Grapes:	angiovese
Appellation:	RUBICONE IGT
Production area:	Emilia Romagna Region
Climate:	Classic Mediterranean climate with warm, dry summers and mild and rainy winters.
Harvest:	End of September
Storage time:	2/3 year
Bottle size:	750 ml
Serving temp.:	18/20 °C
Alcohol content:	12% Vol



Deep intense red



Intense bouquet with flowers notes, vinous



On the palate it is well-balanced, full and round with velvety tannins



Excellent with roasted meats, red grilled meats and aged cheeses

**VINIFICATION:** The harvested and destemmed grapes have been vinified with 7/8 days of maceration in order to extract colour and structure. The alcoholic and malolactic fermentation are made in stainless steel tanks at a controlled temperature 25/27 °C.