



158 CENTOCINQUANTOTTO
VENDEMMIA 2017

RUBICONE
INDICAZIONE GEOGRAFICA TIPICA
CABERNET SAUVIGNON
SANGIOVESE



Grapes received at the winery, crushed and destemmed before being transferred to temperature controlled stainless steel fermentation tank. Inoculated with selected yeast culture. Skin contact for 7 days at 25°C Temperature, with pump-overs during this time. Post fermentation the skins were pressed off and the wine drained to tank and allowed to complete alcoholic fermentation. The wine was racked off fermentation lees before Malolactic fermentation. After final racking the wine was fined, cold stabilised, filtered and bottled.

GRAPES: 70% Cabernet Sauvignon,
30% Sangiovese

PRODUCTION ZONE: Castelbolognese

CONTENTS: 0.750 lt.

ALCOHOL CONTENT: 14,00% Vol.

RESIDUAL SUGAR: 2 g/l

CHARACTERISTICS: This wine, originates from a selection of red grapes, harvested by hand during the first and second decade of October, the yield per plant is limited and balanced

SERVING SUGGESTIONS: Ideal with Italian pasta dishes, roasts and grilled meats and game and mature cheeses

SERVING TEMPERATURE: 10-12°C