

LE ALTANE

SANGIOVESE RUBICONE IGT

The grapes: 100% Sangiovese

The vineyard: this wine is obtained from the grapes of the Sangiovese varietal cultivated on the hills of Bologna, Forli and Ravenna which are the most famous areas for growing the Romagna wines.

Vinification: the ripe grapes are vinified by the red wine method; the fermentation is carried out at a controlled temperature. The new wine rests for some months in stainless steel before it is bottled.

The wine: ruby red colour with a purple tint, nose recalling the violet scent; dry taste, balanced and lightly tannic, with a pleasantly fruity back taste.

Analytical data: 12.5% alcohol; 5.50 g/l total acidity; 3.40 Ph; 4.0 g/l sugar; 26.0 g/l dry extract.



Ideal conservation: 1–2 year in bottles stored in cool, dark conditions.

Food pairings: ideal with pastas, roast meat and game.

Serving temperature: 16–18°C.