

Rosè Wines

TENUTA NERI

RICO'

Sangiovese Rubicone IGP Rosè



Specifications

NAME: Ricò

DENOMINATION: Sangiovese Rubicone IGP Rosè

YEAR: 2017

ALC. VOL.: 12 %

GRAPE VARIETY: Sangiovese 100%, through vinification in white.

PRODUCTION AREA: Carpineta di Cesena (m.240 slm)

SOIL: sand 32%, silt 50%, clay 18%

GRAPE YELD: Max 70 %

CULTIVATION SYSTEM: Spurred cordon

RIPENING: Inox steel tanks.

ORGANOLEPTICAL CHARACTERISTICS

Color: cherry pink.

Bouquet&Aromas: the nose gives off aromas of blackberries, currants and berries, appreciated for its attractive tannin and fresh acidity on the palate.

PAIRING: Thanks to its freshness, this wine is suitable for appetizers, fish dishes, spaghetti with tomato sauce, soup razor clams.

SERVING TEMPERATURE: 12 ° C

NOTES: “This wine has the name of my son, Federico. The label is a graphic reworking of a drawing that he made when he was 3 years old.”, Valeria Neri.

The denomination ‘Rubicon’ is derived from the renowned river that flows in our area: in the late Republican period (59 BC – 42 BC) marked the border between Italy, an integral part of the territory of Rome, and the province of Cisalpine Gaul. In 49 BC, during the conflict with Pompey, Julius Caesar defied the ban of the Senate to break armed into the territory of Rome and thus manifested his rebellion to the Roman state crossing the Rubicon and pronouncing the famous phrase “Alea iacta est (the die has been cast)”. He will occupy quickly the entire Italian peninsula and Rome itself.

Residuo zero®: zero residual (i.e. free of residual products due to chemical pesticide treatments).