



CONTE ZARDI

SANGIOVESE ROSE'
SANGIOVESE ROSATO RUBICONE IGT



Grapes	100% Sangiovese
Zone of production	Imola – Bologna – Emilia Romagna
Denomination	Sangiovese Rosato Rubicone IGT
Type of soil	Clayey
Altitude	75 m above sea level
Cultivation system	Guyot
Plant density	3000 plants per hectare
Product harvested per hectare	10000 kg (3,3 kg/plant)
Time of harvest	First part of September
Fermentation	Light maceration to 14°C followed by a fermentation in white to checked temperature
Ageing process	In stainless steel tanks
Alcohol by volume	12,50% vol
Residual sugar	12 g/l
Total Acidity	5,65 g/l
Packing	6 bottles carton
Temperature of service	17°C
Stopper	DIAM
Preservation	Bottle in upright position
Colour	Bright, live Pink
Aroma	The perfumes of white flowers and aromatic grass are predominate
Taste	delicate, soft at the same time vivacious, round and balanced
Matching	Excellent for flat appetizers of fish or meats



TENUTE D'ITALIA
Eccellenze Enogastronomiche Italiane