

# Caveja

## Sangiovese Rubicone IGP

### PRESENTATION

A refined and contemporary expression of Sangiovese Rubicone IGP, where the dominant Sangiovese is complemented by the aromatic softness of Malbo Gentile, resulting in an elegant yet vibrant profile.

Temperature-controlled maceration followed by malolactic fermentation allows for precise extraction, unveiling a broad and layered aromatic spectrum driven by ripe red fruits—marasca cherry, plum—and supported by a pronounced spicy backbone of black pepper, licorice, and subtle balsamic hints, with delicate floral and herbal nuances in the background. Extended aging in large oak casks shapes a harmonious and enveloping palate, where significant alcohol is balanced by well-integrated, structured tannins and a velvety roundness.

A perceptible residual sugar adds a gentle softness, seamlessly integrated with moderate acidity, ensuring drinkability without heaviness.

The wine displays a deep carmine red hue with violet reflections.

Best served at 18°C, it reveals a balanced and approachable character, prioritizing elegance and freshness over excessive complexity.



### GRAPES

- 85% Sangiovese
- 15% Malbo Gentile

### TERROIR

Romagna's terroir, defined by clay-limestone soils and Adriatic breezes, imparts a dual identity: warmth and ripeness alongside tension and aromatic lift. Intense sunlight combined with diurnal temperature variation promotes full phenolic maturity while preserving aromatic clarity and freshness.

### FERMENTATION

Maceration on the skins at controlled temperature (82°F), then subjected to malolactic fermentation.

### AGEING PROCESS

Refined in big oak barrels (tonneaux) for 18 months.



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## CHARACTERISTICS

### COLOUR AND SHADES

Deep carmine red hue with violet reflections.

### TEMPERATURE OF SERVICE

18°C.

### CORK

Brio (DIAM)

### MATCHING

Ideal with grilled red meats, roasted dishes, and game birds; it pairs seamlessly with structured pasta dishes such as tagliatelle with ragù, baked pasta, and medium to long-aged cheeses.

## ANALYSIS

ACIDITY : 5,15 gr/lit

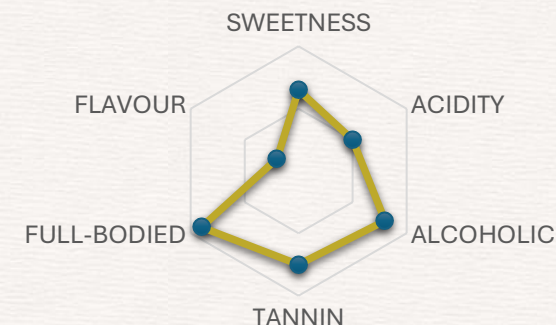
PH : 3,65

SUGAR RESIDUAL : 10,60 gr./lit.

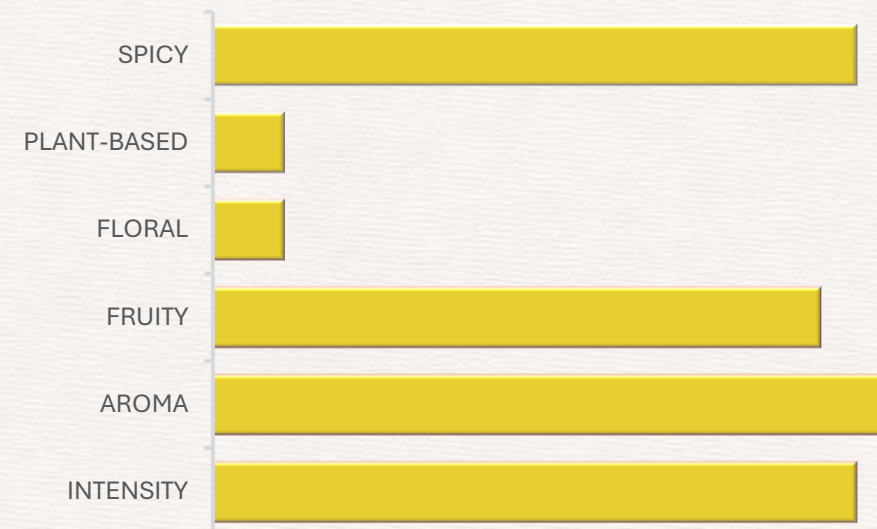
ALCOHOL BY VOLUME : 15% vol.



## TASTING NOTES



## OLFACTORY NOTES



TENUTE D'ITALIA  
Eccellenze Enologiche Italiane





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## PACKAGING

### BOTTLE CAPACITY AND GROSS WEIGHT

0,75 lt. (Retro) - 1500 g

### CASES/BOTTLES FOR PALLET

100 / 600

### CASE DIMENSIONS

Base 31 x 26 cm - altezza 17,5 cm

### CASE GROSS WEIGHT

9,50 Kg

### PALLET DIMENSIONS

Base 80 x 120 - altezza 187 cm

### PALLET GROSS WEIGHT

970 Kg

### BOTTLE EAN CODE

8034125520909

### CASE EAN CODE

8034125520916



## AWARDS

### BERLIN WINE TROPHY

- ✓ 2018 - GOLD MEDAL
- ✓ 2023 - GOLD MEDAL
- ✓ 2025 - SILVER MEDAL

### AWC VIENNA INTL. WINE CHALLENGE

- ✓ 2016 - SILVER MEDAL
- ✓ 2017 - GOLD MEDAL
- ✓ 2019 - GOLD MEDAL
- ✓ 2020 - SILVER MEDAL
- ✓ 2022 - SEAL OF APPROVAL
- ✓ 2023 - SILVER MEDAL

### ANNUARIO "MIGLIORI VINI D'ITALIA"

- ✓ 2019 - 90 points
- ✓ 2020 - 90 points
- ✓ 2021 - 93 points
- ✓ 2023 - 91 points
- ✓ 2024 - 95 points

### INTL. WINE AWARD MUNDUS VINI

- ✓ 2017 - SILVER MEDAL
- ✓ 2023 - GOLD MEDAL

### EMILIA-ROMAGNA DA BERE E DA MANGIARE

- ✓ 2017/18 - 4 grapes

### CONCORSO ENOLOGICO INT. CITTA' DEL VINO

- ✓ 2019 - GOLD MEDAL
- ✓ 2022 - GOLD MEDAL

### GUIDA ORO "I VINI DI VERONELLI"

- ✓ 2019 - 84 points
- ✓ 2020 - 83 points



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