



# Egregio

## Sangiovese Rubicone IGP

### PRESENTATION

An elegant and contemporary Sangiovese Rubicone IGP, predominantly Sangiovese with a calibrated addition of Syrah, vinified through temperature-controlled skin maceration to preserve aromatic integrity and structure, followed by malolactic fermentation enhancing its roundness; 18 months aging in large oak casks refines balance without excessive oak influence.

Bright ruby red with slight garnet hues, the nose is intense and precise, led by ripe red fruit and fine spice, supported by subtle floral notes and delicate vegetal nuances that add complexity while maintaining freshness.

On the palate, it shows a smooth, enveloping texture, supported by well-integrated tannins, balanced acidity, and a warming alcohol component that enhances overall roundness; a perceptible sweetness, linked to residual sugar, contributes to approachability and drinkability.

The finish is clean, coherent, and gently spicy.

Best served at 18°C.



### GRAPES

- 85% Sangiovese
- 15% Syrah

### TERROIR

The Emilia-Romagna soils, characterized by a mix of clay and sandy components, combined with Adriatic breezes and consistent diurnal temperature shifts, promote even ripening and aromatic clarity, enhancing Sangiovese's vibrancy and Syrah's spice within a framework focused on finesse and balance rather than extraction power.

### FERMENTATION

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

### AGEING PROCESS

Refined in big oak barrels for 18 months.



TENUTE D'ITALIA  
Eccellenze Enologiche Italiane

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### CHARACTERISTICS

#### COLOUR AND SHADES

Bright ruby red with slight garnet hues.

#### TEMPERATURE OF SERVICE

18°C.

#### CORK

Neutrocork (Amorim)

#### MATCHING

Highly versatile, it pairs well with structured pasta dishes such as tagliatelle with ragù, grilled red meats, roasts, and cured meats; suitable with medium-aged cheeses thanks to its rounded palate and balanced tannic structure.

### ANALYSIS

ACIDITY : 5,25 gr/lit

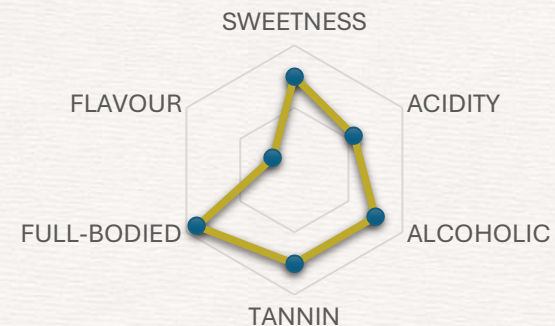
PH : 3,48

SUGAR RESIDUAL : 13,20 gr./lit.

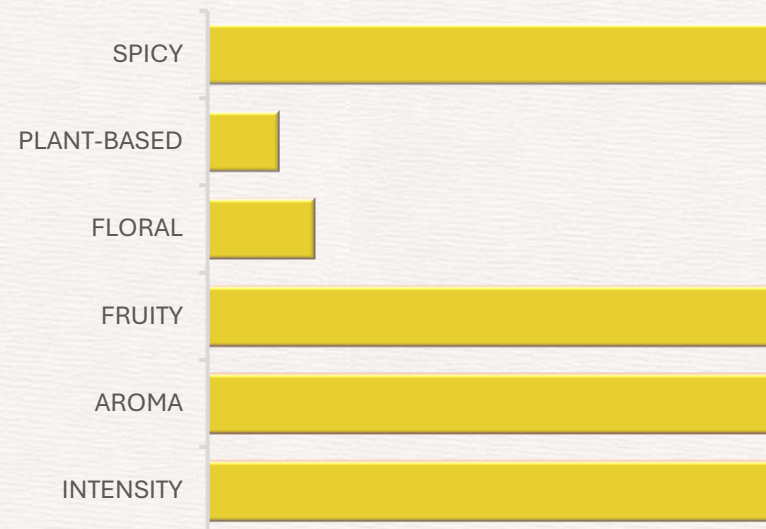
ALCOHOL BY VOLUME : 14% vol.



### TASTING NOTES



### OLFACTORY NOTES



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## PACKAGING

### BOTTLE CAPACITY AND GROSS WEIGHT

0,75 lt. (Super Prince) - 1310 g

### CASES/BOTTLES FOR PALLET

105 / 630

### CASE DIMENSIONS

Base 25,5 x 17 cm - height 31 cm

### CASE GROSS WEIGHT

8,20 Kg

### PALLET DIMENSIONS

Base 80 x 120 - height 170cm

### PALLET GROSS WEIGHT

881 Kg

### BOTTLE EAN CODE

8034125520602

### CASE EAN CODE

8034125520619



## AWARDS

### BERLIN WINE TROPHY

- ✓ 2019 - GOLD MEDAL
- ✓ 2021 - GOLD MEDAL

### AWC VIENNA INTL. WINE CHALLENGE

- ✓ 2022 - SILVER MEDAL
- ✓ 2025 - GOLD MEDAL

### ASIA WINE TROPHY

- ✓ 2019 - GOLD MEDAL
- ✓ 2025 - SILVER MEDAL

### ANNUARIO "MIGLIORI VINI D'ITALIA"

- ✓ 2020 - 91 points
- ✓ 2021 - 91 points
- ✓ 2022 - 89 points
- ✓ 2026 - 92 points