



LINARO

Cabernet Sauvignon
Rubicone IGP

PRESENTATION

Cabernet Sauvignon Rubicone IGP produced exclusively from Cabernet Sauvignon grapes grown between Imola and Forlì, subjected to on-vine overripening to enhance concentration, structure and aromatic complexity.

An extended maceration of approximately twenty days allows for deep yet controlled extraction, followed by malolactic fermentation and ageing in wooden barrels, which contribute to balance and integration.

In the glass, the wine shows an intense purple-red colour with ruby highlights.

The aromatic profile is broad and enveloping, led by clearly defined varietal notes of ripe black fruits, supported by a pronounced spicy framework of black pepper, cocoa and subtle toasted nuances.

Floral hints are discreet, while vegetal tones remain in the background, favouring a mature and refined expression.

On the palate, the wine displays pronounced softness and volume, sustained by well-integrated alcohol and dense yet polished tannins that provide depth and persistence.

Acidity is present but not dominant, ensuring balance and length, while salinity remains restrained, allowing overall roundness and a warm, harmonious finish consistent with a style of high concentration.

Recommended serving temperature: 17°C.



GRAPES

➤ 100% Cabernet Sauvignon

TERROIR

In the heart of the Santerno Valley, along the historic banks of the Canale dei Molini, the vineyards are set within a well-balanced pedoclimatic context, defined by the functional interaction between soil composition, water availability and climate.

The alluvial soils, of medium texture, combine a sandy component that promotes effective drainage and vine health with a silty-clay matrix capable of retaining sufficient moisture during drier periods, supporting steady and complete ripening.

The temperate climate, moderated by natural airflow and marked diurnal temperature variations, enhances aromatic development and phenolic concentration, while the constant presence of the canal contributes to a stable microclimate, protecting the vines from seasonal extremes.

This discreet yet generous land yields wines of structure, balance and clear territorial identity.

FERMENTATION

Fermentation both in concrete and stainless-steel tanks at controlled temperature up to 30 days; then subjected to malolactic fermentation.

AGEING PROCESS

In oak barrel for 12 months.



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CHARACTERISTICS

COLOUR AND SHADES

Purple red color with ruby reflections.

TEMPERATURE OF SERVICE

17°C.

CORK

DIAM

MATCHING

A wine of notable structure and softness, ideally suited to rich dishes from the Emilia-Romagna tradition such as braised meats, slow-cooked stews, beef cheeks and game preparations.

It also pairs successfully with grilled red meats, roasted lamb and long-cooked dishes.

Particularly well matched with aged hard cheeses.

ANALYSIS

ACIDITY : 5,30 gr/lit

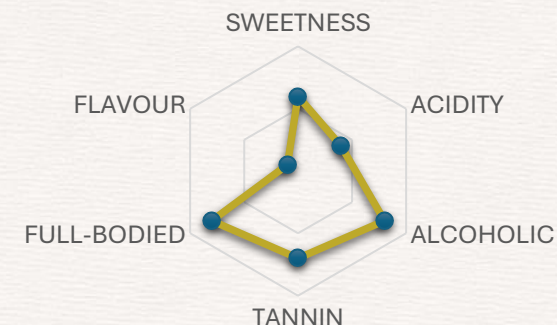
PH : 3,56

SUGAR RESIDUAL : 10 gr./lit.

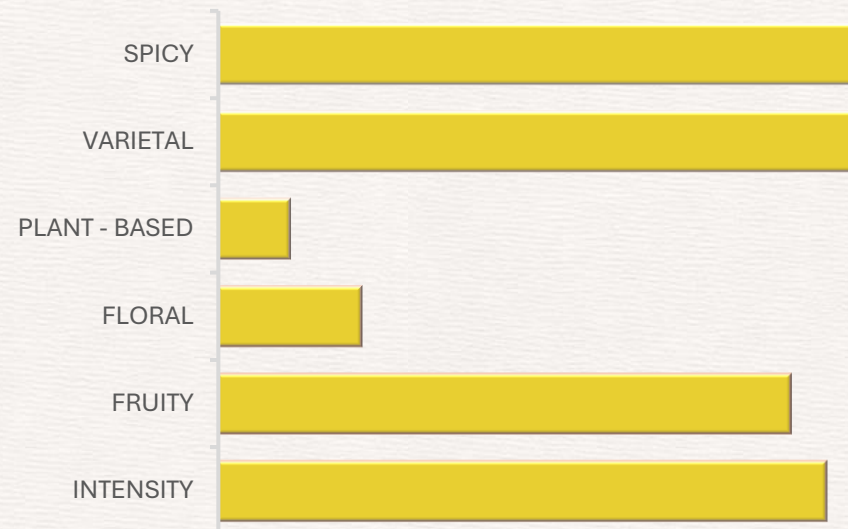
ALCOHOL BY VOLUME : 14% vol.



TASTING NOTES



OLFACTORY NOTES





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PACKAGING

BOTTLE CAPACITY AND GROSS WEIGHT

0,75 lt. (Doge Leggera) - 1360 g

CASES/BOTTLES FOR PALLET

105 / 630

CASE DIMENSIONS

Base 25,5 x 17 cm - height 31 cm

CASE GROSS WEIGHT

8,45 Kg

PALLET DIMENSIONS

Base 80 x 120 - height 170cm

PALLET GROSS WEIGHT

942 Kg

BOTTLE EAN CODE

8034125521555

CASE EAN CODE

8034125521647



AWARDS

AWC VIENNA INTL. WINE CHALLENGE

✓ 2024 - SILVER MEDAL

ANNUARIO "MIGLIORI VINI ITALIANI"

✓ 2025 - 94 points



TENUTE D'ITALIA
Eccellenze Enologiche Italiane