



POIANO

Romagna Rubicone IGP
Appassimento

PRESENTATION

Sangiovese Rubicone IGP Appassimento produced exclusively from pure Sangiovese di Romagna grapes, subjected to an extreme on-vine drying process that concentrates structure, extract and aromatic depth.

Fermentation is long and carefully managed in a combination of concrete and stainless-steel vessels, allowing for slow and progressive polyphenolic extraction, followed by full malolactic fermentation and extended ageing in wooden barrels, which harmonises the intensity of the fruit with a firm and well-defined tannic framework.

In the glass, the wine shows an intense, dense and luminous vermilion colour, marked by vivid carmine-red highlights.

The aromatic profile is powerful and persistent, dominated by deep spicy notes of black pepper, clove and bitter cocoa, supported by ripe, concentrated fruit reminiscent of cherry liqueur and dried plum, complemented by subtle floral nuances.

On the palate it is broad, enveloping and structured, with an initially smooth and rounded mouthfeel that evolves into a compact and authoritative tannic texture, well balanced by lively freshness and a pronounced yet perfectly integrated alcoholic strength.

The finish is long, warm and harmonious, with lingering spicy and balsamic notes.

Serve at 18 °C to fully appreciate its complexity and balance.



GRAPES

➤ 100% Sangiovese

TERROIR

In the heart of the Santerno Valley, between Imola and Forlì, the vineyards lie along the historic banks of the Canale dei Molini, an ancient medieval waterway that continues to shape both the landscape and the microclimate of the Imola countryside.

Positioned between the river and the first foothills of the Apennines, the vineyards benefit from alluvial soils of balanced structure, where the sandy component promotes excellent drainage and the silty-clay fraction ensures a consistent water reserve during the driest months.

The temperate and well-ventilated climate, combined with significant diurnal temperature variations, supports slow and complete grape ripening, enhancing aromatic concentration, finesse and complexity.

The constant presence of the canal contributes to stabilising the viticultural environment, mitigating climatic stress and allowing the vines to express themselves with precision and regularity, resulting in wines of authentic character, deeply connected to their place of origin.

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

Enchanting vermilion color, dense and bright, similar to blood, with sumptuous carmine red reflections.

TEMPERATURE OF SERVICE

18°C.

CORK

DIAM

MATCHING

A wine of considerable structure and intensity, ideally suited to rich and flavourful dishes.

It pairs seamlessly with traditional Romagna cuisine, such as braised and slow-cooked beef, wild boar in salami, oven-roasted lamb and long-aged cheeses.

In an international culinary context, it shows great versatility with grilled red meats, furred game, North American-style barbecue, glazed ribs and dishes featuring sweet and smoky spices.

Also excellent as a meditation wine, suited to slow, contemplative tastings that highlight its depth, roundness and persistent finish.

ANALYSIS

ACIDITY : 5,20 gr/lt

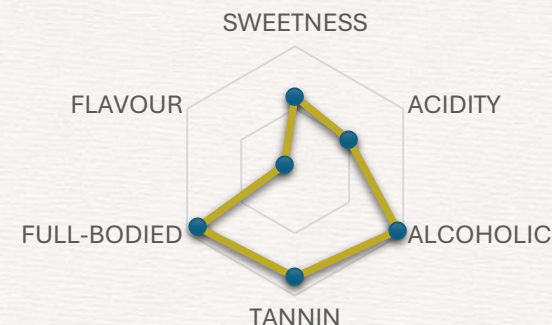
PH : 3,64

SUGAR RESIDUAL : 17 gr./lt.

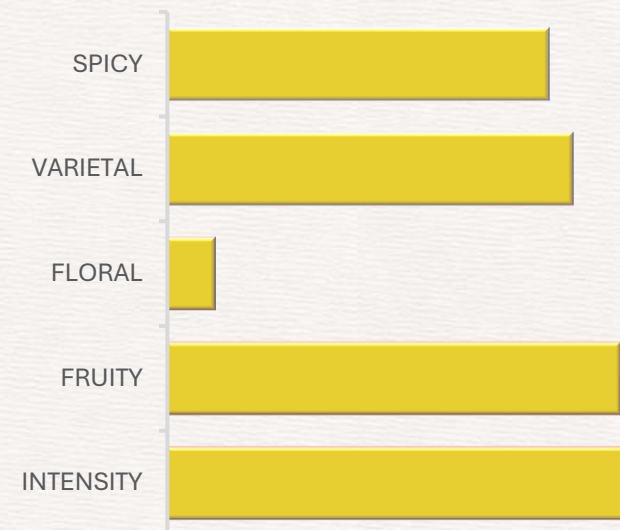
ALCOHOL BY VOLUME : 17% vol.



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

8034125521562

CASE EAN CODE

8034125521654

