

POTENTE

ROSSO

Rubicone IGP Appassimento

PRESENTATION

A bold yet refined expression of Rosso Rubicone IGP Appassimento, this equal-part blend of Merlot and Syrah achieves a sophisticated balance between richness and stylistic precision.

Temperature-controlled maceration followed by malolactic fermentation ensures controlled extraction, while 10 months of aging in tonneaux and barriques refine the wine's structure and texture.

The nose is broad and persistent, dominated by ripe and dried dark fruit notes—blackberry, dried plum, and black fruit preserves—layered with spicy nuances of black pepper, vanilla, and cocoa, alongside subtle floral and herbal hints.

On the palate, it is full-bodied and enveloping, supported by a firm yet polished tannic structure.

The noticeable residual sugar and elevated alcohol contribute to a pronounced softness, balanced by moderate acidity that maintains freshness and drinkability.

The wine shows a deep ruby hue with violet reflections.

Served at 18°C, it delivers a harmonious interplay between concentration and elegance, favoring roundness over excessive complexity.



GRAPES

- 50% Merlot
- 50% Syrah

TERROIR

Romagna's terroir, shaped by fertile soils and moderated by Adriatic breezes, enables slow, complete ripening, particularly suited for appassimento techniques.

This balance of warmth, ventilation, and intense sunlight yields concentrated grapes while preserving essential acidity and aromatic clarity.

FERMENTATION

Maceration on the skins at controlled temperature (80°F), then subjected to malolactic fermentation.

AGEING PROCESS

Aged in tonneaux and barrique for 10 months.

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CHARACTERISTICS

COLOUR AND SHADES

Deep ruby hue with violet reflections.

TEMPERATURE OF SERVICE

18°C.

CORK

Neutrocork (Amorim)

MATCHING

Ideal with braised red meats, stews, and rich traditional dishes; it also pairs well with aged cheeses, blue cheeses, and game-based preparations.

ANALYSIS

ACIDITY : 5,30 gr/lit

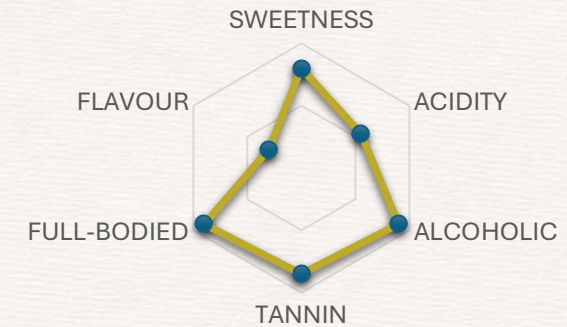
PH : 3,59

SUGAR RESIDUAL : 17,40 gr./lit.

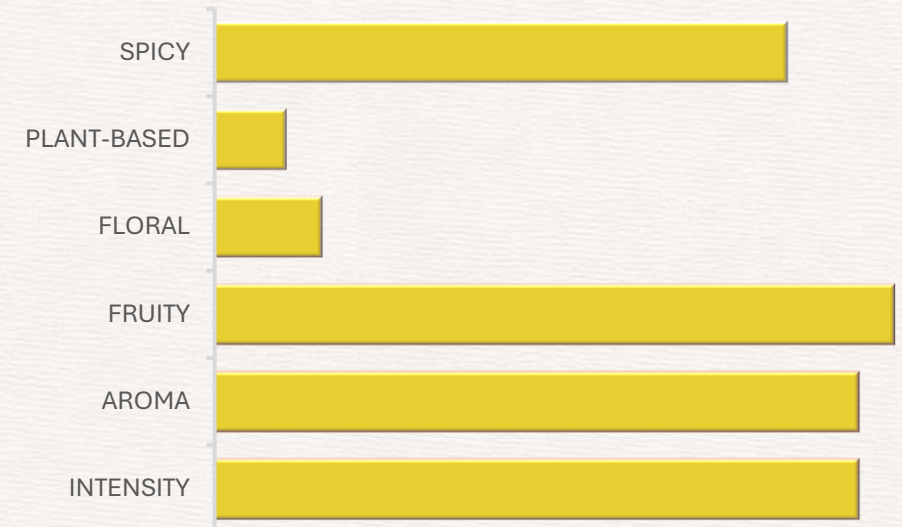
ALCOHOL BY VOLUME : 17% vol.



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

8034125521296

CASE EAN CODE

8034125521302



AWARDS

AWC VIENNA INTL. WINE CHALLENGE

- ✓ 2023- SEAL OF APPROVAL
- ✓ 2024 - SILVER MEDAL

ANNUARIO "MIGLIORI VINI D'ITALIA"

- ✓ 2024 - 97 points