



CONTE ZARDI

IL SAPIENTE

Sangiovese Rubicone IGP

PRESENTATION

This **Sangiovese Rubicone IGP**, originating from the hills between Imola and Forlì in Emilia-Romagna, represents a refined and contemporary interpretation of a historically suited area.

The blend of 85% Sangiovese and 15% Syrah enhances depth and aromatic complexity, combining varietal identity with international elegance.

Fermentation with controlled-temperature skin maceration preserves fruit purity, followed by full malolactic fermentation and an 18-month ageing period in large oak casks, which contributes balance, textural finesse, and structural harmony. In the glass, it shows a deep ruby red colour with subtle carmine highlights.

The nose is broad and expressive, marked by ripe red and dark berry fruit, delicate floral nuances, and a well-integrated spicy profile, complemented by balsamic hints and light toasted notes.

On the palate, the wine is dry yet supple, with notable roundness and volume, supported by significant alcoholic strength and finely grained, polished tannins.

Moderate freshness ensures balance, while the finish is persistent, coherent, and elegantly savoury.

Best served at 17 °C to fully reveal its complexity and poise.



GRAPES

- 85% Sangiovese
- 15% Syrah

TERROIR

The hilly zone between Imola and Forlì is characterised by medium-textured soils with a significant clay component and good drainage, combined with a temperate, well-ventilated microclimate that promotes full phenolic ripening, aromatic concentration, and a natural equilibrium between structure and acidity.

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.



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CHARACTERISTICS

COLOUR AND SHADES

Intense ruby red with light crimson notes.

TEMPERATURE OF SERVICE

17°C.

CORK

Neutrocork (Amorim)

MATCHING

Well suited to traditional Emilia-Romagna filled pasta, grilled red meats, roasts, and braised dishes; it also pairs effectively with aged cheeses and richly flavoured regional cuisine.

ANALYSIS

ACIDITY : 5,25 gr/lit

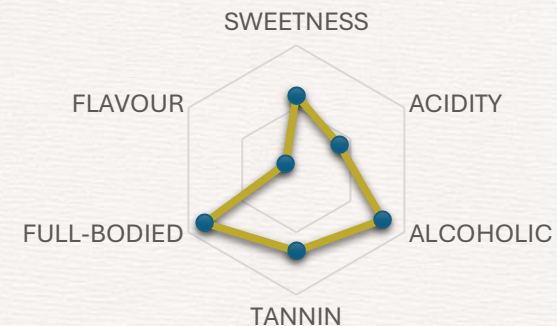
PH : 3,50

SUGAR RESIDUAL : 14,00 gr./lt.

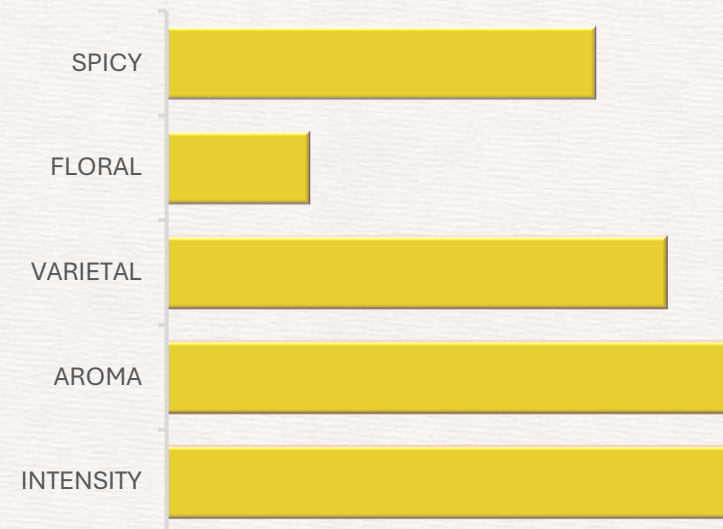
ALCOHOL BY VOLUME : 14,50% vol.



TASTING NOTES



OLFACTORY NOTES



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PACKAGING

BOTTLE CAPACITY AND GROSS WEIGHT

0,75 lt. (Super Prince) - 1250 g

CASES/BOTTLES FOR PALLET

105 / 630

CASE DIMENSIONS

Base 25,5 x 17 cm - height 31 cm

CASE GROSS WEIGHT

8,00 Kg

PALLET DIMENSIONS

Base 80 x 120 - height 170cm

PALLET GROSS WEIGHT

860 Kg

BOTTLE EAN CODE

8034125520954

CASE EAN CODE

8034125520855



AWARDS

BERLIN WINE TROPHY

✓ 2015 - GOLD MEDAL

AWC VIENNA INTL. WINE CHALLENGE

✓ 2016- SILVER MEDAL
✓ 2017 - SEAL OF APPROVAL
✓ 2019 - SILVER MEDAL
✓ 2020 - GOLD MEDAL
✓ 2021 - SILVER MEDAL
✓ 2023 - GOLD MEDAL

ASIA WINE TROPHY

✓ 2015 - GOLD MEDAL
✓ 2021 - GOLD MEDAL
✓ 2023 - GOLD MEDAL
✓ 2024 - GOLD MEDAL
✓ 2025 - GOLD MEDAL

ANNUARIO "MIGLIORI VINI D'ITALIA"

✓ 2019 - 92 points
✓ 2020 - 90 points
✓ 2021 - 94 points
✓ 2022 - 92 points
✓ 2023 - 91 points
✓ 2024 - 94 points
✓ 2025 - 93 points
✓ 2026 - 92 points

INTL. WINE AWARD MUNDUS VINI

✓ 2023 - SILVER MEDAL



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