



CONTE ZARDI

IL SAPIENTE

Sangiovese Rubicone IGT
Rosato

PRESENTATION

Emilia-Romagna IGT Rosé produced exclusively from 100% Sangiovese, sourced from hillside vineyards located between Imola and Forlì.

Interpreted through a short pre-fermentative maceration in the press followed by white vinification at controlled low temperature, aimed at preserving aromatic purity and varietal definition.

The wine undergoes sur lie ageing in stainless steel, enhancing mid-palate texture and overall balance. In the glass it shows a fairly deep pink hue with bright coral reflections.

The aromatic profile is clean and precise, with good expressive intensity, driven by fresh red berry notes—pomegranate and wild strawberry—supported by refined floral nuances of dog rose and subtle white flowers, with no spicy interference.

On the palate, the attack is smooth and enveloping, balanced by well-integrated acidity that harmonises with the residual sugar, delivering a rounded yet agile mouthfeel. Alcohol is seamlessly incorporated, tannins are barely perceptible, and the finish is linear and coherent, marked by a light saline touch that enhances drinkability.

Best served at 8 °C to fully express freshness and aromatic clarity.



GRAPES

➤ 100% Sangiovese

TERROIR

Hillside vineyards planted on clay-limestone soils with good drainage, under a temperate climate characterised by marked diurnal temperature variation; ideal conditions for rosé-oriented Sangiovese, fostering aromatic finesse, balanced acidity and natural elegance.

FERMENTATION

Short pre-fermentative maceration in a press followed by white vinification at a temperature of 15°C.

AGEING PROCESS

Aging sur lie in steel tank.



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CHARACTERISTICS

COLOUR AND SHADES

Quite intense pink with coral-colored highlights.

TEMPERATURE OF SERVICE

8°C.

CORK

Neutrocork (Amorim)

MATCHING

An excellent match for light appetisers, raw seafood, carpaccio, delicate cured meats and fresh cheeses; it pairs seamlessly with vegetable-based first courses, Mediterranean cuisine and summer seafood dishes, and performs equally well as a gastronomic aperitif with structure and precision.

ANALYSIS

ACIDITY : 5,70 gr/lt

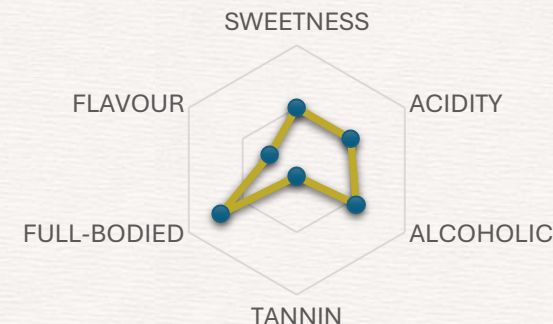
PH : 3,35

SUGAR RESIDUAL : 9,30 gr./lt.

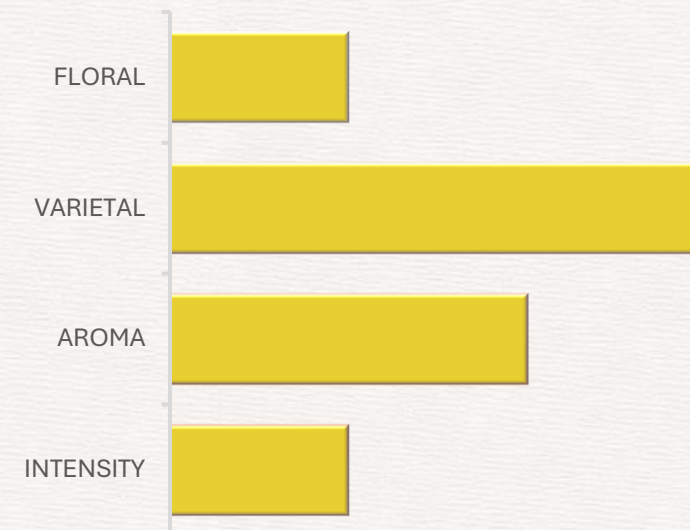
ALCOHOL BY VOLUME : 12,50% vol.



TASTING NOTES



OLFACTORY NOTES



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PACKAGING

BOTTLE CAPACITY AND GROSS WEIGHT

0,75 lt. (Super Prince) - 1306 g

CASES/BOTTLES FOR PALLET

105 / 630

CASE DIMENSIONS

Base 25,5 x 17 cm - height 31 cm

CASE GROSS WEIGHT

8,22 Kg

PALLET DIMENSIONS

Base 80 x 120 - height 170cm

PALLET GROSS WEIGHT

883 Kg

BOTTLE EAN CODE

8034125521142

CASE EAN CODE

8034125521159



AWARDS

ANNUARIO "MIGLIORI VINI D'ITALIA"

- ✓ 2023 - 94 points
- ✓ 2024 - 94 points
- ✓ 2025 - 95 points
- ✓ 2026 - 95 points



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