



BARBERA Rubicone IGP

PRESENTATION

Barbera Rubicone IGP from 100% Barbera, vinified with submerged cap fermentation and frequent pump-overs to achieve precise and balanced extraction, then aged partly in tonneaux and partly in small oak barrels to integrate fruit with subtle tertiary nuances.

In the glass, it shows a bright ruby red color with scarlet reflections, vivid and inviting.

The nose is intense and well-defined, driven by ripe cherry and red berries, layered with refined spicy notes and delicate floral hints, while subtle vegetal nuances add complexity while maintaining a clean and fresh style.

On the palate, it is full yet lifted, supported by the naturally vibrant acidity of the grape, providing tension and dynamism; alcohol is well integrated, and tannins are present yet polished.

A rounded mouthfeel frames a balanced perceived sweetness, resulting in a smooth and harmonious sip without losing agility.

The finish is persistent, fresh, and coherent, with returning fruit and spice, expressing a style focused on elegance, precision, and drinkability.



GRAPES

➤ 100% Barbera

TERROIR

A territory where Adriatic breezes weave through the rolling hills of Romagna, caressing vineyards rooted in clay-limestone soils that retain moisture and provide structure; diffused light and diurnal shifts enable slow ripening, preserving acidity and aromatic freshness, resulting in wines of tension, balance, and authenticity.

FERMENTATION

20-days long submerged cap fermentation with several pump-over into the lap.

AGEING PROCESS

Refined partly in tonneaux and partly in small barrels.

BARBERA

Rubicone IGP

CHARACTERISTICS

COLOUR AND SHADES

Bright ruby red color with scarlet reflections, vivid and inviting.

TEMPERATURE OF SERVICE

18°C.

CORK

Neutrocork (Amorim)

MATCHING

Perfect with cured meats, structured pasta dishes, red meats, and roasts; also ideal with traditional Emilian cuisine.

ANALYSIS

ACIDITY : 6,10 gr/lit

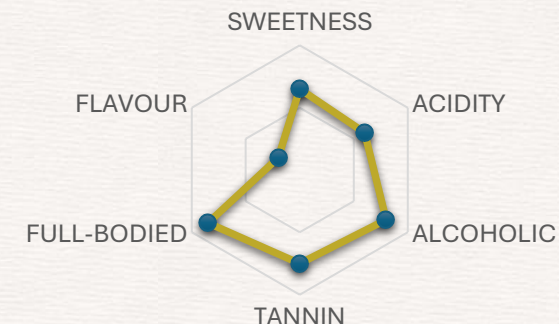
PH : 3,36

SUGAR RESIDUAL : 10,10 gr./lit.

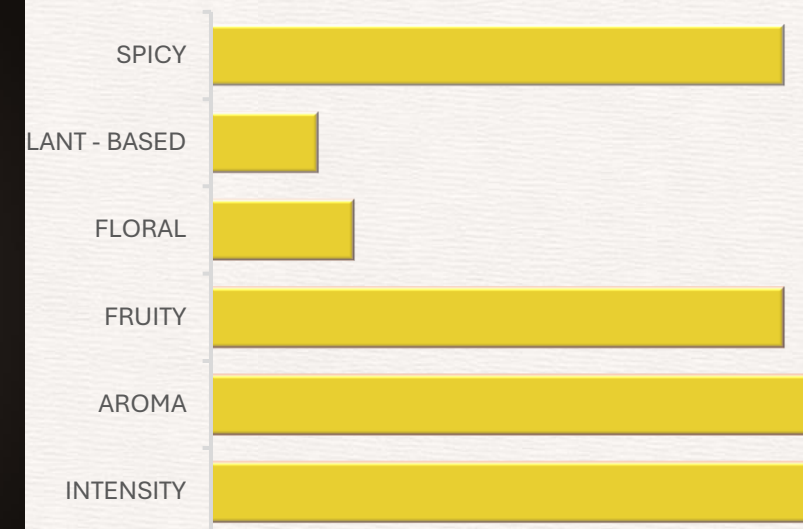
ALCOHOL BY VOLUME : 14% vol.



TASTING NOTES



OLFACTORY NOTES



BARBERA

Rubicone IGP

PACKAGING

BOTTLE CAPACITY AND GROSS WEIGHT

0,75 lt. (Bordolese Decò Medium) - 1650 g

CASES/BOTTLES FOR PALLET

90 / 540

CASE DIMENSIONS

Base 30,5 x 26 cm - altezza 18 cm

CASE GROSS WEIGHT

10,35 Kg

PALLET DIMENSIONS

Base 80 x 120 - height 180cm

PALLET GROSS WEIGHT

950 Kg

BOTTLE EAN CODE

8034125520336

CASE EAN CODE

8034125520688



AWARDS

AWC VIENNA INTL. WINE CHALLENGE

- ✓ 2023 - GOLD MEDAL
- ✓ 2025 - GOLD MEDAL

ANNUARIO "MIGLIORI VINI D'ITALIA"

- ✓ 2023 - 94 points

BERLIN WINE TROPHY

- ✓ 2025 - GOLD MEDAL

ASIA WINE TROPHY

- ✓ 2022 - GOLD MEDAL

GRAND INTL. WINE AWARD MUNDUS VINI

- ✓ 2012 - SILVER MEDAL