

# AULENTE ROSSO



*A wine with a unique character, made with several clones of Sangiovese, grown in parcels with different characteristics*

**Appellation:** Rubicone Rosso IGT

**Grape variety:** Sangiovese

**Harvest:** first ten days of September

**Yield:** 8.000 kg/ha

**Winemaking process:** the grapes are harvested by night, followed by very short maceration at controlled temperature; alcoholic and malolactic fermentation in stainless steel tanks before ageing

**Ageing:** in stainless steel tank and partly in big barrel

**Tasting Notes:** An intense ruby red wine with notes of rose, cherry, plum and a hint of spices; smooth and complex on the palate, with silky tannins and a persistent finish; a light-bodied wine perfectly integrated with clear varietal expression

**Ideal service temperature:** 14°-16° C

**Number of bottles produced:** 300.000

**Available bottle sizes:** 0,75 L – 0,375 L

**Contains sulphites**

**Produced in Italy**

Produced and bottled by SAN PATRIGNANO SOC. AGRICOLA COOP. SOCIALE CORIANO (RN)



**Wine pairing:** .....

