

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: 170.000

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:



SanPatrignano