



“Morus Nigra” Sangiovese Rubicone IGT

Appellation:	Sangiovese Rubicone IGT
Region:	Emilia Romagna
Producer:	<p>CHIARLI is the most ancient producer of Lambrusco and other local wines from Emilia Romagna. The Company was founded in 1860.</p> <p>Through the strictest selection of the best grapes, an experience acquired over more than 150 years and the scrupulous care in all stages of production, from vinification to bottling, the Chiarli brand guarantees quality for a wide range of prestigious wines from Emilia-Romagna.</p>
Characteristics:	Red colour with purple shades. Vinous scent with fragrances of violets. Dry, round, slightly tannic taste, with a pleasantly bitter aftertaste.
Alcohol content:	11,5% vol.
Grape Variety:	Sangiovese
Vinification:	10-day long maceration, fermentation at a controlled temperature (16°-18° C.) and refinement in tanks for 6 months.
Serving Temperature:	Room Temperature (16°-18° C.)
Accompaniments:	Ideal to serve with pasta, roasts, game and traditional cuisine from Emilia-Romagna.
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