



## Sangiovese Giogìò



### Format

75cl bottle



### Type of Wine

Red wine



### Visual exam

Ruby red color, with beautiful purple reflections that immediately highlight its consistency and complexity



### Olfactory examination

Impregnated with fruity notes such as cherry, blackberry and black cherry



### Gustatory examination

Power and consistency evolving into a very particular aftertaste of red fruits

<b>Full Name:</b>	Giogìò
<b>Name:</b>	Rubicone Sangiovese PGI
<b>Vintage:</b>	2018
<b>Grape variety:</b>	100% Sangiovese
<b>Training system:</b>	Spurred cordon
<b>Plant Density</b>	3300 / ha
<b>Annual Production:</b>	11000 bottles
<b>Alcohol content:</b>	13% VOL
<b>Total Acidity:</b>	7.2 g / l
<b>Sugar residue:</b>	0 g / l
<b>Serving temperature:</b>	Optimal at 16-18 ° C



### Vinification method

The Sangiovese grapes are harvested manually in the first days of September and then taken to the cellar for processing.

The must is placed in red maceration for 30 days in concrete barrels.

Subsequently, the refinement of 1 year is started in concrete barrels, to then be bottled and continue refinement in the bottle for another year.



### Characteristics Land and Vineyard

The Sangiovese vineyard from which we produce Giogìò was planted 30 years ago and is located in Imola in the province of Bologna.

Located on the Imola hills, it is characterized by a loamy and clayey soil located 150 meters above the sea level, facing south-east



### Gastronomic combinations

The characteristics of Sangiovese Giogìò make it ideal if enjoyed in combination with meat dishes.

Such as tasted in combination with an excellent dish of pasta with meat sauce