

RUBEST 2023 (VINO ROSSO)

The traduction of this name means “cold wind from East”, that’s a typical characteristic of our Region. The tradition of this wine is ancient because ELIO and his brother Romano started producing it. This wine is particular because the grapes are harvested in the early October so the sugar content is very high and there is a little residue in the final wine.

ORGANIC WINE

Organismo di controllo autorizzato dal MIPAAF: IT BIO 021 AGRICOLTURA ITALIA

Operatore controllato n°0701066



GRAPE VARIETY

Ancient biotypes of Cabernet franc and Cabernet Sauvignon 60%
+ 40% of Carmenere

VINEYARD

The key word is ORGANIC AGRICULTURE. For us it means respect for the environment and cherishing the work of our employees.

Average vineyard age: 60 years

Average yield: 60 quintals/hectare

Harvesting: by hand, start of October

WINEMAKING AND AGEING:

Grapes are destemmed and then the fermentation starts at a controlled temperature of 25-30°C, with the maceration of the skin for 10 days to favour an intense red colour and soft tannins. After there is pressing stage with ancient wood press and then starts the ageing phase of 14 months in stainless steel vats. Then there is bottling with another short ageing stage before sale.

TASTING PROFILE:

The **color** is ruby red with intense purple reflections. The **nose** has strong flavours of small red fruits and pomegranate and also some spicy aromas. The palate is soft, with a good structure and a long and rich last.

FOOD PAIRING:

On the table is very adaptable, it’s very good like meditation wine, excellent with savory first courses, game, red meats grilled or roasted and matured cheese.

SERVING TEMPERATURE: 15-18°C / 59-64°F about

ALCOHOL: 13,5 % vol

SUGAR LEVEL: 7 g/L (fermentation residue)

BOTTLE: 0,75 liters (box of 6 bottles)

