

**Sospiro**

# Sangiovese Rosato Rubicone IGT



ROSÉ STILL  
WINE



ITALY



EMILIA  
ROMAGNA



SUITABLE  
FOR VEGANS

## TASTING NOTE

Pale pink wine from the Sangiovese grape, fragrant with rose petals, followed by a juicy mouthful of pomegranate and blood orange.

## VITICULTURE

SURFACE Hills and plains  
HEIGHT 0-150 m  
SOIL TYPE Calcareous and clay  
EXPOSURE South-East  
YIELD 4,500 plants/ha  
VITICULTURAL TECHNIQUE Guyot, both double and single  
YIELD 12,000 kg/ha  
HARVEST PERIOD End of August, beginning of September  
TYPE OF HARVEST By hand - mechanical

## VINIFICATION

PRESSING Destemming and pressing  
FERMENTATION TANK 1000 hl Tank  
FERMENTATION TEMPERATURE 18°C  
FERMENTATION PERIOD 10 days  
DAYS OF CONTACT BETWEEN MASS AND GRAPE SKINS None  
MALOLACTIC FERMENTATION Not done  
FINING CONTAINER Inox Tank

## FOOD MATCHING

Tomato-based pasta dishes and pizza.

SIZE	75cl
VINTAGE	NV
ABV	11%
GRAPE VARIETIES	Sangiovese (85%), Other (15%)
CLOSURE	Screw cap
SKU CODE	E77961NV
EXPRESSION	Textured & Full Flavoured Rose
COUNTRY	Italy
REGION	Emilia Romagna
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	3.3
TOTAL ACIDITY	5.3g/l Tartaric
RESIDUAL SUGAR	4g/l
SKU	E77961NV