



ENIO OTTAVIANI
VINI E VIGNETTI

RED

928

ROSSO RUBICONE I.G.P.

AWARDS



92 POINTS
falstaff
ROMAGNA
TROPHY 2020



GRAPE VARIETY

Sangiovese, Cabernet Sauvignon



BOUQUET

Intensive and expressive, with a firm volume of ripe fruit



COLOR

Intense and powerful ruby red, with a solid structure



TASTE

Dry and harmonious



ALCOHOL CONTENT

vol.14%



PAIRING FOOD

Stewed meats, aged cheeses



SERVING TEMPERATURE

16/18° C



FERMENTATION VATS

concrete



AGING

Barrique



EXPOSURE

South, south-east



LOCATION

San Clemente - Rimini



SOIL

soft-clay, cobbles



ALTITUDE

130-155m. above the sea level



CLOSURE

Cork



HARVESTING

manual



6 bottles of 0,75lt.
6 bottles of 1,5lt.

www.enioottaviani.it