

RUBUS



First vintage: 2006
Nr. bottles: 10.000

Production area: Castelli di Jesi
Altitude: 150/200 m a.s.l.
Soil: Medium compact clay calcareous
Training Method: Guyot
Harvest: 2nd week of september

PACKAGING

Bottle: Lighter Bordeaux bottle
Cork: Nomacorc (Green Line)

Alcohol Content: 13.5 % vol
Total Acidity: 4.94 g/l
Residual Sugar: 2.4 g/l

ROSSO PICENO D.O.C.

This is the typical everyday meal wine you will find on every farmer's table. A fresh and mouthwatering wine ideal for red sauce pasta and barbeque meat.



type
STILL
RED



variety
MONTEPULCIANO 70%
SANGIOVESE 30%



aging
STEEL VAT



serv. temp.
16°-18°C

Wine making. The grapes are destalked and softly pressed, then undergo maceration for a maximum of eight days in steel fermentation vats. As soon as the alcoholic fermentation is finished, the wine starts the malolactic fermentation. The grapes are vinified separately, and the wine is blended after the fermentation. The final wine is then aged in steel for about seven months. Six months in bottle completes the refining process.



Color: Ruby red.



Nose: Intense, lingering, refined. Pleasant sensations of ripe red fruit and delicate jam.



Palate: Savoury, dry, quite tannic, and soft. At first, scents of red fruits, and then slightly spice notes.



Pairings: Pasta with tomato and meat sauce, vegetable soups (specially with spices or meat), raw light and well-seasoned sausages. Ideal for red or top-round meats and not too spicy and mid-seasoned cheeses.

Name. Rubus is the name of a natural wild flora common in le Marche (Family: Rosaceae. Species: Rubus ulmifolius Schott).

