



LEONARDO RUBICAIA

*Romagna Denominazione di Origine Controllata
Sangiovese Passito*

Our vocation for Sangiovese leads us to explore the potential of this grape also outside Tuscan borders using the “APPASSIMENTO” system. The result is an amazing wine, smooth and with velvety notes.

Area of production: Hilly area in the central part of Romagna.

Grapes: Sangiovese 85%, Merlot 15%.

Vinification and maturation: Grapes are picked up manually and then left drying for 60 days on trellises at controlled temperature and ventilation. Following a soft pressing the grapes are fermented in thermo controlled (25-26 C°) stainless-steel tanks for at least 10 days. Maturation takes place in stainless steel tanks and barrique: 30% of the wine ages in oak barrels for 9 months.

Tasting notes: This Sangiovese Appassimento is an intense and smooth red wine with lovely aromas of dried fruit. It is complex and elegant on the palate with red fruit flavours. Serving temperature 16-18°C.

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