



UMBERTO CESARI

LIANO

SANGIOVESE CABERNET SAUVIGNON RUBICONE IGT

GRAPES

70% Sangiovese, 30% Cabernet Sauvignon

SOIL TYPE

Medium consistency, clayey and calcareous.

AVERAGE AGE OF THE VINES

15 years

YIELD PER HECTARE

7.5 tons

VINIFICATION

In special, temperature controlled vinification tanks that allow a long, continuous maceration on the skins.

AGEING

Aged for 18 months in 5.5 hl. Allier oak Tonneaux and finally in the bottle for 6 months

ALCOHOL CONTENT

14% vol.

AGEING POTENTIAL

15 anni.

AVAILABLE SIZE

0,375 l; 0,750 l; 1,5 l; 3 l; 9 l; 18 l.

SERVING TEMPERATURE

16 °C

COLOUR

Luminous red with garnet highlights.

NOSE

Very generous, with ripe red berryfruit and sour cherry preserves.

TASTE

Smooth, elegant, with appealing tannins; well-balanced, with a lengthy finish. A wine of superb character.

MATCHING TO

Charcuterie antipasti, beef tagliata, grilled fillet and assorted cheese platter.

