



UMBERTO CESARI

MOMA RED

SANGIOVESE CABERNET SAUVIGNON RUBICONE IGT

GRAPES

Sangiovese, Cabernet Sauvignon,
Merlot

SOIL TYPE

Clayey, medium consistency.

AVERAGE AGE OF THE VINES

15 years

YIELD PER HECTARE

8 tons.

VINIFICATION

12-14 days in temperature controlled,
vertical steel vinification tanks.

AGEING

6 months in 30 hl. Slavonian barrels,
3 months in bottles.

ALCOHOL CONTENT

13% vol.

AGEING POTENTIAL

Its evolution can be appreciated in the
2-5 years following the grape harvest.

AVAILABLE SIZE

0,375; 0,750 l; 1.5 l; 3l.

SERVING TEMPERATURE

14 °C

COLOUR

Intense red, with purplish highlights.

NOSE

Intense and long-lingering, with
pronounced wild red berry fruit.

TASTE

Velvet-smooth and soft, quite elegant and
beautifully proportioned.

MATCHING TO

Table wine together with typical Emilian
first courses, charcuterie, red and white
meat.

