



UMBERTO CESARI

# RESULTUM

SANGIOVESE RUBICONE IGT

## GRAPES

100% Sangiovese

## SOIL TYPE

Clayey and calcareous.

## AVERAGE AGE OF THE VINES

20 years

## YIELD FOR HECTARE

6.5 tons

## VINIFICATION

After a careful selection of the grapes it is vinified in cement tanks and cocchiopesto amphorae at controlled temperature.

## AGEING

In cement tanks and cocchiopesto amphorae. The wine is aged for a long time in the bottle.

## ALCOHOL CONTENT

14% vol.

## AGEING CAPACITY

A wine of great longevity.

## AVAILABLE SIZE

0,750 l; 1.5 l; 3 l.

## SERVING TEMPERATURE

18 — 20 °C

## COLOUR

Intense red with purple edges.

## NOSE

Bouquet of violets, roses, irises and peonies with hints of plums and blackberries. Vegetal note of tobacco, hay and mushrooms. Delicate hints of thyme and vanilla

## TASTE

Powerful tannin and a silky texture. The flowers emerge to give a boost to the acidity. It is a wine of great character which reflects the territory from which it comes

## MATCHING TO

Perfect with Italian traditional meat first courses and cheeses of various ages.

