



UMBERTO CESARI

TAULETO

SANGIOVESE RUBICONE IGT

GRAPES

90% Sangiovese Grosso, 10% Uva Longanesi

SOIL TYPE

Clayey

AVERAGE AGE OF THE VINES

20 years

YIELD FOR HECTARE

6.5 tons

VINIFICATION

In special, temperature controlled vinification tanks which allow long constant maceration of the pomace.

AGEING

24 months in new 225 l. Allier oak barrique, 6 months in the bottle

ALCOHOL CONTENT

14 % vol.

AGEING POTENTIAL

A wine of great structure and longevity, produced only in the best years

AVAILABLE SIZE

0,750 l; 1.5 l; 3 l; 9 l; 18 l.

SERVING TEMPERATURE

18 — 20 °C

COLOUR

Deep red tending to purple

NOSE

Wild red berry and cherry, raspberry and a hint of blackberry and rose petal, touch of balsam and spice.

TASTE

Powerful and chewy; rich, pulpy tannins, superbly well-balanced.

MATCHING TO

Rich red meat requiring long cooking time.

