



UMBERTO CESARI

YEMULA

SANGIOVESE MERLOT RUBICONE IGT

GRAPES

70% Sangiovese, 30% Merlot.

SOIL TYPE

Clayey, medium consistency.

AVERAGE OF THE VINES

15 years

YEILD FOR HECTARE

75 q.li

VINIFICATION

15-20 days temperature controlled fermentation with subsequent malolactic fermentation in wooden barrels.

AGEING

18 months in small new 5.5 hl Alliere oak tonneaux.

ALCOHOLIC CONTENT

13.5% vol.

AGEING POTENTIAL

A wine of great longevity.

AVAILABLE SIZE

0,750 l; 1.5 l; 3 l.

SERVING TEMPERATURE

16 °C

COLOUR

Deep red tending to purple

NOSE

Intense and refined, with fruity notes of blackberry and subtle, lingering dried plum.

TASTE

Superbly elegant, full-bodied, with appealing tannins and hints of vanilla and walnut.

MATCHING TO

Handmade fresh pasta first courses, meat main courses, stews and roasts.

