

Novità, Rubicone, Emilia Romagna, Sangiovese 2024



A light bodied red with juicy redcurrant and cherry fruit and a fresh finish.

Producer Note

The grapes for the Novità wines are sourced from Italy's premium wine producing regions, Emilia Romagna and Veneto (Pinot Grigio). Trebbiano and Sangiovese are the archetypical mainstays of many a trattoria and offer delicious easy-drinking alternatives to international varieties, while the Pinot Grigio offers excellent typicity. The Novità collection is made by winemaker Enrico Salvatori of Cevico, one of Italy's most important wine-making organisations, who own over 6,700 hectares of vines, so consistency of quality is guaranteed.

Vineyard

The Sangiovese vines find their ideal, natural habitat in the hilly districts of Romagna and assume a strong, structured personality in the territory of Rimini. Spur and cordon training methods are used on the vines, which are grown in clay and stony soils.

Winemaking

Traditional red wine vinification took place in temperature controlled stainless steel tanks, preserving the freshness and the primary aromas. The grapes were then macerated on their skins at 25°C for a period of seven days, extracting the rich colour and flavours. The wine was then drawn off, softly pressed and went through malolactic conversion resulting in a softer mouthfeel, before resting in tank for five months prior to bottling.

Tasting Note

Ripe Sangiovese grapes deliver great flavours in the glass. Smooth with juicy redcurrant and raspberry fruit leading to a fresh finish.

Grape

Sangiovese 100%



Winemaker:	Enrico Salvatori
Region:	Emilia Romagna
Sub region:	Rubicone
Country:	Italy
Alcohol:	11%
Body Value:	A (A is light, E is full bodied)
Residual Sugar:	6
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic:	No
Biodynamic:	No
Product Code:	5247324A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Screwcap