

BRUSA DAL 1888

MERLOT

*S'a uli avé un bon vindmè, al vid l'e' giaz a l's'ha da purghê;
se la vida la s' purgarà d'la bèll'ova la farà!*

RUBICONE
INDICAZIONE GEOGRAFICA TIPICA



Alcoholic fermentation with selected yeast strain for 7 days at 25°C. Post fermentation, the skins are soft pressed off and the wine drained to tank to complete alcoholic fermentation. The wine is racked off fermentation lees before malolactic fermentation. Ageing in tank

GRAPES: Merlot

PRODUCTION ZONE: Area of Rubicone.

CONTENTS: 0.750 lt.

ALCOHOL CONTENT: 11,00% Vol.

RESIDUAL SUGAR: 6 g/l

CHARACTERISTICS: Red colour, intense. Fruity scent, slightly unripe. Has a dry taste, straightforward with a characteristic herbaceous note.

SERVING SUGGESTIONS: Excellent with savoury first courses, roasted and grilled meats.

SERVING TEMPERATURE: 16-18°C