

# ClasSicO

Fine Wines & Spirits  
-est. 2002 -



# Umberto Cesari Sangiovese Rubicone “IOVE”

**Varietal:** 100% Sangiovese

**Appellation:** DOCG Sangiovese Rubicone

**Alcohol %:** 12.5

**Residual Sugar:** Gr. / Ltr.

**Altitude:** 150 – 200 mtr AS

**Soil:** Clayey

**Tasting Notes:** On the nose intriguing notes of red berries with pleasing hints of cinnamon and cloves. On the palate its lively and lingering, fresh-tasting with a well-balanced flavor.

**Winemaking:** Fermentation lasts approximately 10-15 days, at controlled temperature in steel fermenters.

**Aging:** 6 months in steel, 3 months in bottle

**Food Pairing:** All-course wine: good with charcuterie and cheeses, tasty first courses and white grilled meat main courses



## Accolades

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