WINE, LAND & SOUL

MOMA RED

Sangiovese Cabernet Sauvignon Rubicone IGT

SPECIFICATIONS

Grapes

Sangiovese, Cabernet Sauvignon, Merlot

Soil Type

Clayey, medium consistency.

Yield per hectare

10 tons.

Average age of the vines

15 years

Vinification

In temperature controlled, vertical steel vinification tanks for 12/14 days.

Ageing

6 month in 30 hl. Slavonian barrels, 3 months in bottles.

Alcohol content

13% vol.

Ageing potential

Its evolution can be appreciated in the next 2-5 years.

TASTING NOTES

Colour

Intense ruby red, with purplish highlights.

Nose

Intense and long-lingering, with pronounced wild red berry fruit.

Taste

Velvet-smooth and soft, quite elegant and beautifully proportioned.

Matching to

A perfect wine for the whole meal, with classic Emilian dishes, such as meat-sauced tagliatelle, but with roasts and lighter meats as well.

Serving temperature

Room Temperature.

Available size

0.375l. ; 0.750l. ; 1.5l. (Magnum); 3l. (Jéroboam); 9l. (Salmanazar)

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