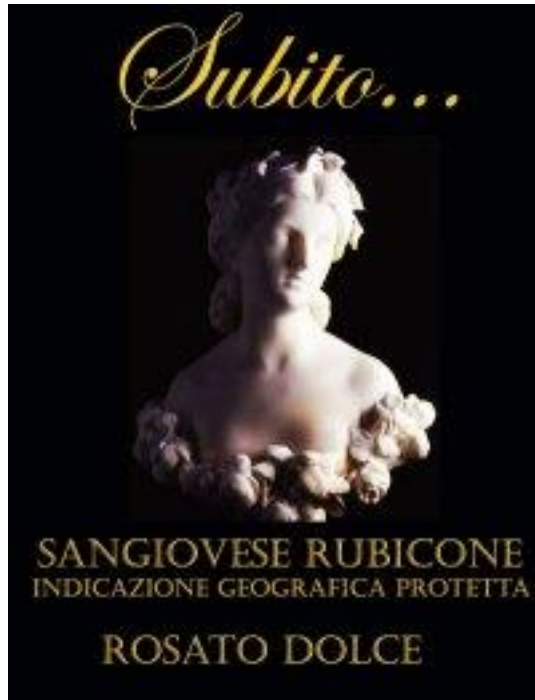


"SUBITO," SANGIOVESE, RUBICONE, IGP, 2016, ROSATO DOLCE

Agrintesa



This Rosato comes from Cantine Intesa, a member of a large group of fruit, vegetable and grape growers. This cooperative, Agrintesa, is located in an important agricultural area in the eastern part of Emilia-Romagna.

Antonio Bottinelli created the sculpture on the label. It is called "Le Prime Rose" evoking a girl in her first bloom of youth, and accented her dress with a ring of roses. Our wine is a rose from the eastern part of Italy which we feel is as sweet as the girl herself.

Tasting Notes: The color is an elegant deep pink, and the taste is that of strawberries and dark cherries. Drink it chilled with a creamy cheese or some fruit!

Region: Emilia-Romagna

Classification: Sangiovese Rubicone IGP

Area of Production: Hilly area between Faenza to Modigliana

Grape Variety: 100% Sangiovese

Soil: Medium clay soil

Average Age of Vines: 2001 to 2003

Spacing of Plants: 2,500 - 3,500 plants per hectare

Trellising System: Guyot

Production per Acre: 5.36 tons

Vinification Technique: Cold maceration on the skin (4-6° C) Soft pressing. Cold fermentation (12-14° C).

Maturation: Stainless Steel

Total Acidity: 5.20 g/l

PH: 3.20

Sugar Content: 80 g/l

Alcohol: 10%

Total Cases Produced: 410