

RUBESCO

Rosso di Torgiano DOC

TENUTA DI TORGIANO



Type of wine: structured red wine for medium to long Aging

Grape varieties: Sangiovese, and Colorino harvested between end of September and mid-October. Spurred cordon; 4,000-5,000 vines/ha; yield: 10 tonnes/ha

Soil type: clayey-sandy, medium depth with good structure and limestone subsoil

Vinification: stainless steel fermentation with 15 days of skin contact, refined for one year in casks and one in bottle after a light filtration

Colour: deep ruby red with slight violet hues

Bouquet: delicate and with good intensity, elegant complexity with hints of pepper, cinnamon and tobacco; background notes of red-fruit jam and violet

Flavour: a wine with solid structure and superb concentration, it evolves with fresh acidity; austere, balanced tannins with a fruity and slightly mineral finish

Alcohol by volume: 13.5%

Consumption: already ideal for immediate consumption, it is further enhanced by more bottle aging. Serve at 16-18°C (61-64°F)

Food affinities: strangozzi pasta with red onion and cheek bacon, BBQ with spicy sauce, T-bone steak, beef fillet with balsamic condiment and extra virgin olive oil, roast beef with roast potatoes, stewed eel, eggplant caponata, roast chicken, slightly aged cheeses (pecorino, parmigiano), traditional lasagne alla Bolognese. Thanks to its moderate body it is also excellent for preparing sauces

Label: the image on the label recalls the panel depicting the harvest from the Fontana Maggiore in Perugia, one of Italy's most beautiful Medieval fountains

Size: 750 ml