

# LA SABBIONA



## RIFUGIO

**Classification:** red

**Type of grapes:** Centesimino

**Classification of the wine:** Centesimino Ravenna I.G.T.

**Yield per hectare:** 80 q.li

**Altitude of the vineyard:** 80 m.

**Training system:** Guyot

**Plant density:** 3400 vines per hectare

**Harvest time:** end of September, beginning of October

**Vinification:** grape crushing followed by about 12-15 days of maceration on the skins and frequent pumping over; after racking static decantation for 2 or 3 months in steel and vitrified cement vats, 12 months of refinement in French oak barriques

Duration of fermentation: 12 days

**Bottling time:** end of November, beginning of December

**Alcoholic content:** 14% vol.

**Colour:** intense ruby red with good intensity of colour

**Nose:** persistent, intense and very refined. With scents of fruit, spices and herbaceous plants. With notes of small red fruits and toasting due to the "delicate" passage in Barriques

**Tasting notes:** dry, warm, smooth. Good and elegant tannicity and sapidity. Smooth tannins well balanced in the full-bodied structure. Harmonious finish

**Serving temperature:** 18-20°C

**Food matches:** ideal match for red meat, furred game, salami and cold pork meat and aged cheese

