

LA SABBIONA



## Rifugio



**Type:** Red

**Grape variety:** Centesimino 100%

**Denomination:** Ravenna IGT Centesimino

**Yield per hectare:** 80 q

**Altitude of the vineyard:** 80 m

**Training system:** Guyot

**Planting density:** 3400 plants per hectare

**Type of cultivation:** SQNPI certified integrated pest management with low environmental impact

**Harvest period:** End of September

**Vinification:** crushing-destemming followed by approximately 15-18 days of fermentation on the skins with frequent pumping over; after racking, refinement on the noble lees with frequent batonnages. Aging in steel tanks and subsequently in vitrified concrete tanks. Finally, aging in French oak barriques for at least 12 months.

**Fermentation duration:** 15-18 days

**Bottling period:** November/December

**Alcohol content:** 15% vol.

**Aging capacity:** 1 to 8 years

**Color:** Intense ruby red

**Smell:** Intense, persistent and balanced, with fruity, spicy and herbaceous hints, in particular with recognition of small red fruits and toasting due to the "gentle" passage in barrique.

**Taste:** Dry, warm, soft and persistent with good and elegant tannicity and flavor. Velvety tannins accompany a generous structure. Harmonious ending.

**Ideal serving temperature:** 18-20°C – We recommend decanting in a decanter one hour before tasting.

**Pairings:** Its structure is appreciated if accompanied by important red meat dishes, furred game, cured meats and mature cheeses.

**Bottle formats available:** 0.75 litres