

## CINQUANTACINQUE Rose

RUBICONE IGT ROSATO



**Grape variety:** Albana Rosa 100%.

**Analytical data:** dry pink wine.

**Alcohol volume:** 12,5% vol.

**Production area:** Dozza Imolese hills.

**Soil:** mix of limestone and clay.

**Altitude:** 380/393 ft. a.s.l.

**Max grape production:** 8 tons/hectare.

**Crushing:** the harvest is handly made by cutting the branches around the end of August and middle of September. The bunches undergo through a soft pressing and rest for a long cold maceration with the skins in order to extract the typical colour of this grape and enhancing the characteristic floral fragrances of this wine. It's then vinified in red. Fermentation takes place in concrete or stainless steel tanks, aging on the fine lees.

**Storage:** in concrete tanks or stainless steel tanks.

### ORGANOLEPTIC PROPERTIES

**Color:** intense pink.

**Bouquet:** intense and floral scent.

**Taste:** the mouthfeel is soft and nicely structured, in balance with excellent salinity, acidity and freshness. Its floral bouquet is quite evident mainly in its delicate notes of rose scent and make it a wine with a unique character.

**Wine maker's opinion:** serve as an aperitif, it perfectly matches to fish-based appetizers or to creamy cheeses.

**Serve at:** 8-10 °C.