



UMBERTO CESARI

# MOMA RED

SANGIOVESE CABERNET SAUVIGNON RUBICONE IGT



## GRAPES

Sangiovese, Cabernet Sauvignon,  
Merlot

## SOIL TYPE

Clayey, medium consistency.

## AVERAGE AGE OF THE VINES

15 years

## YIELD PER HECTARE

8 tons.

## VINIFICATION

12-14 days in temperature controlled,  
vertical steel vinification tanks.

## AGEING

6 months in 30 hl. Slavonian barrels,  
3 months in bottles.

## ALCOHOL CONTENT

13% vol.

## AGEING POTENTIAL

Its evolution can be appreciated in the  
2-5 years following the grape harvest.

## AVAILABLE SIZE

0,375; 0,750 l; 1.5 l; 3l.

## SERVING TEMPERATURE

14 °C

## COLOUR

Intense red, with purplish highlights.

## NOSE

Intense and long-lingering, with  
pronounced wild red berry fruit.

## TASTE

Velvet-smooth and soft, quite elegant and  
beautifully proportioned.

## MATCHING TO

Table wine together with typical Emilian  
first courses, charcuterie, red and white  
meat.