



UMBERTO CESARI

# MALISE

**SANGIOVESE RUBICONE IGT**

## GRAPES

100% Organic Sangiovese

## SOIL TYPE

Clayey, medium consistency.

## AVERAGE AGE OF THE VINES

15 years

## YIELD PER HECTARE

8 tons

## VINIFICATION

In spherical concrete tanks and in cocciopesto amphorae at controlled temperature with maceration for approximately 15 days.

## AGEING

In spherical concrete tanks and in cocciopesto for 18 months; followed by 6 months in the bottle.

## ALCOHOL CONTENT

13% vol.

## AVAILABLE SIZE

0,750 l

## SERVING TEMPERATURE

Ambient.

## COLOUR

Ruby red with garnet highlights.

## NOSE

Broad and intense aroma with fruity notes and pleasant hints of red fruit jam.

## TASTE

Dry and harmonious, good structure, elegant tannin perceived on the finish that lengthens the taste persistence.

## MATCHING TO

Grilled meats, roasts and particularly flavorful first courses.

