



CANTINA CARDONE  
C O L O N N A

## Rubeo Rosato IGT Lazio

### Production

Grape varieties: Montepulciano and Cesanese  
Training system: Row system with Guyot pruning  
Planting density: 4,000 plants per hectare  
Harvest: Exclusively by hand, between the end of September and the beginning of October  
Vinification: about 12 hours of maceration, white vinification at controlled temperature.  
Alcohol content: 13.5% vol.

### Organoleptic characteristics

Colour: Bright pink  
Aroma: Violet with notes of cherry and berries  
Taste: Soft and fresh  
Serving suggestions: Aperitifs, hors d'oeuvres, pasta dishes with vegetables, risotto, oriental cuisine, delicate seafood starters  
Serving temperature: 10-12 °C



### Description:

The name derives from the Latin verb rubeo meaning "to redden". Obtained from Montepulciano and Cesanese grapes, both hand-picked. It has an intense bright pink colour and a good consistency. The smell is that of violets with notes of cherry and berries, fresh and lively in the mouth. It is ideal for aperitifs, hors d'oeuvres, pasta dishes with vegetables, risotto, oriental cuisine and delicate seafood main courses. Try it with pizza. It is recommended to serve it at 10-12 °C.