



CANTINA CARDONE
C O L O N N A

Rubeo Rosato IGT Lazio

Production

Grape varieties: 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: 14% 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.