

MASCARIN

RUBICONE I.G.P. SYRAH
ORGANIC

🍷 WINE: Red still

🍇 GRAPE VARIETY: Syrah

🍇 PRODUCTION AREA: Covignano Hills, Rimini, Italy

🍇 ALTITUDE: 150 m asl

🍇 EXPOSITION: South - South/Est

🌱 SOIL COMPOSITION: Calcareous clay

🌱 TRAINING METHOD: VSP trellis, guyot

🌱 PLANTING DENSITY: 7.000/ha

✂️ PRUNING - TYING - DEFOLIATION: By hand

✂️ VINE THINNING - HARVEST: By hand

🍷 WINEYARD AVERAGE AGE: 25 years

🍷 YELD PER VINESTOCK: 2,2 lb

🍷 VINIFICATION: fermentation in stain steel tanks with selected yeasts

🍷 AGING: in french oak tonneaux (60% new and 40% of second filled) for 18/20 months

🍷 ALCOHOL LEVEL: 15,5%

🍷 PRODUCTION IN BOTTLES: 3.000

🍷 MAGNUM: 90

