

XVXI

# Ritho Rosso



*The name Ritho seeks to evoke the future generation allowing the Cortecchia family to pursue its mission. The fruity character of Sangiovese, the power of Cabernet Sauvignon and the softness of Merlot create a rich bouquet and a velvety, harmonious palate.*

**HARVEST:** After careful evaluation of the maturity of the clusters, our grapes are picked during the second part of September.

**VINIFICATION:** The different grape varieties are vinified separately. The must is fermented at controlled temperature between 26 and 28 degrees C with selected yeasts which is followed by the maceration (15 days) to extract color and structure. Subsequently, when the malolactic fermentation is complete the wine is transferred and refined 6-8 months in large 5000 lit oak barrels.

**TASTING NOTES:** A wine of superb complexity and character. Intense ruby red colour. The nose combines dark red fruits and berries such as black cherry, blackcurrant and plum with spicy notes of tobacco. Medium body and lingering finish. An excellent balance with soft tannins and complex aromas.

**Denomination** Rosso Rubicone IGT

**Grapes** Sangiovese, Merlot and Cabernet Sauvignon

**Alcohol content** 13,5% Vol

**Size** 0,75 lt.

**Serving temperature** 16-18°C.

## Serving suggestions

Perfect with first courses of meat, cured Mora Romagnola pork cuts and roasts.