

gorgo

*...la terra ...la tradizione
...l'innovazione*

I.G.T. Il Rabitto

This wine is named after the plot of land called "la Rabitta", where vineyards were initially cultivated according to a traditional local method. This harmonious, impressive and striking wine is slightly fruity and pleasantly spicy. The barrique ageing imparts well-defined features yet never shading the wine varietal.

It is ideal for important occasions.

Vines: Merlot, Corvina, Sangiovese, Cabernet Sauvignon.

Training system and yield: Spurred cordon - 90q/ha.

Vinification: Very late harvest, controlled-temperature fermentation in stainless steel vats.

Ageing: 6 months in stainless steel vats, 1 year in barriques, 1 year in bottle.

Colour: Dark ruby red almost garnet after ageing.

Bouquet: Full-bodied, vinous, elegant with scent of ripe fruits and berries, light flavour of liquorice, vanilla and spices.

Flavour: Round bouquet, well-structured with a slightly tannic aftertaste.

Alcohol level: 12,5% vol.

Food matches: Ideal as an accompaniment to sophisticated meat and game dishes.

Serve at 18°C; uncork 1 hour prior to serving.

