

EXTROSO

PRODUCT OF ITALY

SANGIOVESE RUBICONE IGT



PRODUCTION AREA

Rubicone area in Emilia Romagna

WINE MAKING

Grapes are crushed and fermented with selected yeast strain for 7 days in stainless steel tank. After the alcoholic fermentation the wine underwent malolactic fermentation and ages on the tank till is ready for bottling.

SENSORY EVALUATION

Red fine wine with an elegant profile, notes of red berries, spices, and a lively and mineral acidity.

FOOD SUGGESTIONS

Goes well with moderately aged cheese, deli meats, homemade pasta with Bolognese ragout



SERVING TEMPERATURE
16 °C



ALCOOL
14



GRAPE VARIETIES
Sangiovese



RESIDUAL SUGAR
8-10 g/l

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TERRE CEVICO SOC. COOP AGRICOLA

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BOTTLE

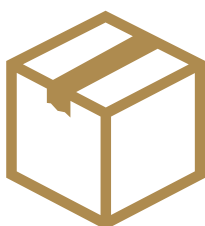
LENGTH: 81,3 mm

HEIGHT: 310 mm

GROSS WEIGHT: 1,56

CAPACITY: 750 ML

EAN: 8011510016735



CASE

CASE DIMENSION CM (LxWxH) 26 x 18 x 32

CASE GROSS WEIGHT: 9,38

BOTTLE X CASE: x6

EAN: 8011510071130



PALLET

PALLET CM (LxW): PALLET EPAL FUMIGATO 80X120

PALLET HEIGHT: 178 cm

CASES X LAYER: 19

LAYER X PALLET: 5

CASES X PALLET: 95

BOTTLES PER PALLET: 570

PALLET GROSS WEIGHT KG: 913,41 kg