



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

