















LUNA NUOVA






RUBICONE I.G.P. CABERNET FRANC
ORGANIC

-  WINE: Red still

-  GRAPE VARIETY: Cabernet Franc
-  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: 20 years
-  YELD PER VINESTOCK: 3,3 lb

-  VINIFICATION: fermentation in stain steel tanks with selected yeasts
-  AGING: in french oak (60% new and 40% second - fillrd) for 18/20 months
-  ALCOHOL LEVEL: 15%
-  PRODUCTION IN BOTTLES: 3.000
-  MAGNUM: 90

