



# 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 - filled) for 18/20 months
- 🍷 ALCOHOL LEVEL: 15%
- 🍷 PRODUCTION IN BOTTLES: 3.000
- 🍷 MAGNUM: 90

