

# "Rubino" D.O.C.

DENOMINAZIONE DI ORIGINE CONTROLLATA

**Variety:** 40% Merlot, 40% Cabernet Sauvignon, 20% Rondinella.

**Production zone:** Garda; old vineyard of property planted in 1990 with personally selected vines. Located in Cattani estate at West side of Lake Garda. Sits at 170 m above sea level.

**Soil:** Sandy-calcareous with clay (20%), exposure from the East to West.

**Harvest:** Manual, with strict selection of the grapes in the vineyard.

**Yield per hectare:** 90 q/Ha of grapes.

**Harvest time:** Second decade of October.

**Vinification:** Maceration for 7/8 days at a controlled temperature between 28 and 30°C with frequent repassing of must over lees in stainless steel tanks. Wine is drawn and fermentation concludes after about 10 days. Malolactic fermentation takes place in wood.

**Maturation:** In steel tanks for about 5 months, kept in bottle for another 2 months.

**Bottling:** First decade of March.

**Top:** Natural cork.

**Sensory characteristics:** Ruby red with purple hues, intense bouquet with notes of raspberries and wild berries, fragrances of spices and wild flowers. On the palate a good tannic balance, which enhances its fullness giving high complexity of its structure.

**Serving temperature:** 18/20° C.

**Average life of Wine:** Wine with good aging. Fabulous even after 4 years.

**Food matches:** Indicated as accompaniment with tasty dishes, pasta, lasagna, risotto with meat, medium aged cheeses, cold cuts, roasts, grills, game and spicy dishes.

## Analytical data:

Alcohol: 13% vol.

Total acidity: 5,40 g/l.

Ph: 3,30.

Net dry extract: 32 g/l.

Total sulfur dioxide: 80 mg/l.

Wine Maker: Corrado Cattani

