



rubedo



Denomination:
**Quality Brut Sparkling
Wine**

Training system:
Cordon Spur

Grape variety:
Sangiovese 100%

Plant density:
4'200 vines/ha

Zone of origin:
**Montespertoli, Florence
(Tuscany)**

Grape yield per hectare:
7.500 kg/ha

Type of soil:
**Clayey loam,
moderately calcareous**

Period of harvest:
**Beginning of
September**

Vinification and transformation into sparkling wine

Hand picking in the morning of the best bunches before the complete veraison.

Fast and soft pressing of the grapes, cooling of the must and static decanting at 3 ° C.

Fermentation in stainless steel at a controlled temperature of 15 ° C and storage of the must for 6 months on the fine lees at 10 ° C.

Assembly of the cuveé and draft for the second fermentation in the bottle.

Permanence on the lees for at least 36 months on stacks at a controlled temperature of 14 ° C.

Disgorgement without dosage and subsequent rest in the bottle for 4 months.

Tasting notes

Rubedo is the alchemical term that refers to the last phase of the process for making the philosopher's stone, which is the transformation of lead into gold. Rubedo means redness and is considered the apex of alchemy, the sublimation of gold. Rubedo is the Metoco Classico sparkling wine from Fattoria La Leccia and wants to be the very pinnacle of the farm's wine production, its precious pink gold. The colour is pink onion peel, rich mousse and fine perlage.

The nose expresses notes of red fruits, typical of Sangiovese, rose petals and mineral traces.

On the palate it is delicate and enveloping, elegant and persistent. It closes on a pleasant salty note that gives an incomparable dynamism.

Serving suggestions

The optimum temperature is 4°C.

Food pairings

Rubedo is ideal with vegetable-based first courses and seafood first and second courses, such as a slice of crusted tuna, but it is also versatile with first and second courses of meat, such as paccheri with Chianina sauce. Also excellent as an aperitif.