



ORGANIC

# Rubedo

## TRADITIONAL METHOD

### PAS DOSÉ

*With folly*

## VARIETAL

Sangiovese

## HARVEST

Handmade selection of the grapes of “Purgatorio” and “Gabbioni” vineyards by the end of August.

## VINIFICATION

Soft pressing of the grapes without any maceration and consequent fermentation in still tanks with controlled temperature.

## MATURATION

About 48 months on the yeasts; handmade *remuage*; *dégorgement* without any *liqueur*.

## AGING

About 6 months in the bottle.

## PRODUCTION

3.500 bottles