



Organoleptic analysis

VIVI ROSSO – Rubicone Rosso IGT (Blend of Sangiovese, Syrah, and Cabernet Franc)

Description:

An intense ruby-red wine with aromas of plum, blueberry, red fruits, black pepper, and balsamic notes. It's fresh, full-bodied, and well-balanced, making it easy to drink.

Pairings:

- Cured meats and semi-aged cheeses: The wine's structure pairs well with more flavorful cured meats and semi-aged cheeses.
- Flavorful or spicy ethnic first courses: The wine's freshness pairs perfectly with boldly flavored pasta dishes, such as ragù or spicy ethnic cuisine.
- Grilled meats: The wine's balance makes it a great match for grilled meats like sausages, steaks, or even spicy ethnic dishes.

