



MASCARIN

RUBICONE SYRAH
I.G.P. ORGANIC SELECTION

 WINE: Red

 GRAPE VARIETY: Syrah

 PRODUCTION AREA: Covignano Hills, Rimini, Italy

 ALTITUDE: 150 m asl

 EXPOSITION: South - South/Est

 SOIL COMPOSITION: Calcareous clay

 NURSING SYSTEM: Espalier, guyot pruning

 PLANTING DENSITY: 5.000/ha

 PRUNING - BINDING - DEFOLIATION: By hand

 SPREADING - HARVEST: By hand

 WINEYARD AVERAGE AGE: 10 years

 YELD PER VINESTOCK: > 2,2 lb

 VINIFICATION: Natural fermentation in steel with indigenous yeasts

 FERMENTATION: Aging in barriques for 18/20 months

 ALCOHOL LEVEL: 14%

 PRODUCTION IN BOTTLES: 3.000

