



GLOBERATI

ITALY
SANGIOVESE
IGT RUBICONE

Getting in ahead of the competition, Globberati stalks the finest vineyards of the world, swooping in at the opportune moment to bring you the latest sensational wine.

VINEYARD NOTES

This dashing Italian Sangiovese hails from the storied hills of the Rubicone region — a key section within the Emilia Romagna area in central Italy. Rubicone is located on an extremely fertile plain crossed by the Po River. The plain was formed by the gradual retreat of the sea from the Po Basin and by the detritus deposited by the rivers. In the plain zones the climate is continental with cold and foggy winters and hot, humid summers.



WINEMAKING NOTES

When Globberati Sangiovese grapes are crushed the skins are left in contact with the must for four to eight days at the start of fermentation until the desired extraction of color and tannin is achieved. Once the skins are separated, and the fermenting must is placed in tanks where the fermentation is then completed in eight to ten days at a controlled temperature between 77–86°F. The wine is then racked, fined and filtered before bottling.

TASTING NOTES

Enjoy this elegant Italian Sangiovese and experience notes of fresh floral from the storied hills of the Rubicone. Rich flavors of red cherry with hints of dark chocolate mingle with a fruit-forward palate.

FOOD PAIRING

It's an easy-drinking partner with Toscano ragu or homemade ravioli. It's also not bashful with barbecued meats, burgers and meaty pasta dishes.



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