

SANGIOVESE RUBICONE IGP " MARAMIA" - TENUTA MARA

Intense ruby red colour, limpid with garnet refections. Bouquet that opens with foral aromas of broom and
violet, fruity aromas of raspberry, blackberry and black cherry, to which are added, at closure, surprising
nuances of sandalwood and Mediterranean bush accompanied by aromas of the underwood and spicy notes
of cinchona, star anise and ginger. Te favour strikes with an embracing softness of freshness and a discreet
but evident velvety tannin making it perfectly balanced. Te gustatory picture is complete, the fnal
persistent aftertaste closes with delicate balsamic notes that are precursors to its great future potential.

Style	Medium-Bodied Red
Producer	Tenuta Mara
Category	Red
Country	Italy
Region	Emilia Romagna
Appellation	Sangiovese Rubicone Igp
Grape Variety	Sangiovese
Vintage	2018, 2019
Barrel	16 Months
Alcohol Content	13,5%
Organic & Biodynamic	Biodynamic Certified
Bottle Format	750 ml
Food & Wine Matching	Aged Cheese, Beef, Cheese, Creamy Cheese, Fresh Cheese, Lamb, Light Starters, Meats, Mushrooms, Parmigiano Reggiano, Pasta, Pizza, Pork, Poultry, Risotto, Veal, Vegetable Dishes, White Meats, Cured Meat