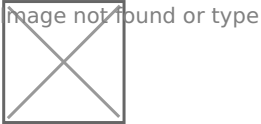


Rubus Pinot Noir Italy
Rubus Project
Italy - Veneto

Grapes are sourced from the Lessini hills in the Colli Berici, where the cold nights allow the aromatic compounds in the grapes to develop. The vines, 20 years old on average, are planted on calcareous soils of volcanic origin.



Nice garnet and red color. Expressive and charming on the nose with cherry and blackberry aromas. On the palate, the wine has a nice spicy note. The length to the finish is round and long.

Specifications

Wine Type	Red
Varietals	100% Pinot Noir
Age of Vines	20 years
Agricultural Practices	Sustainable
Soil type	Volcanic calcareous
Vinification	The grapes were harvested, destemmed, crushed and then cool soaked for 24 hours. Maceration on the skins took place before fermentation at temperatures of up to 22 degrees C. Following malolactic fermentation, 30% of the wine was aged in French oak for 4-5 months prior to bottling.
Pairings	Nice with roasted or grilled beef or game, and a very good companion to matured cheese.

Codes, Weights and Measures

UPC	7 84585 02394 3
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02394 0
Case Weight	33
Cases/Pallet	55
Layers/Pallet	11
SRP	\$ 14.99 USD 750mL Bottle

Reviews and News

2017 Rubus Pinot Noir Veneto - 88 PTS - JD