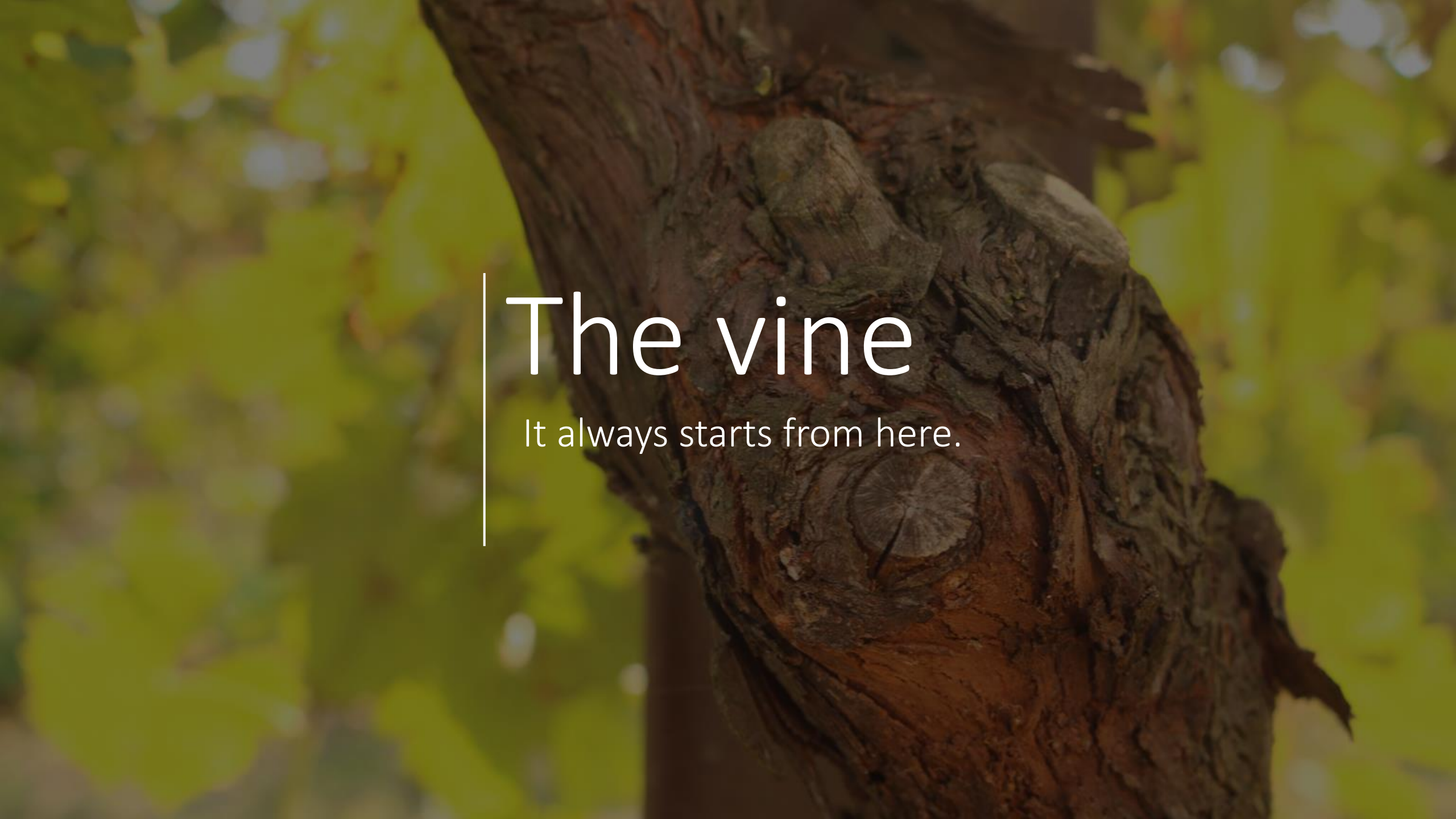
BISCARDO

Originale

1878

ENIGMA SANGIOVESE APPASSIMENTO IGT
RUBICONE


The vine
It always starts from here.

The soil

It is a key element for the vines to grow healthy and vigorous.

Rubicone: the place where Enigma is born.

The harvest: manually selecting the dried grapes.

Appassimento grapes:
Sangiovese

is a particular grape which develops its aromas during the *appassimento* process.

The drying room

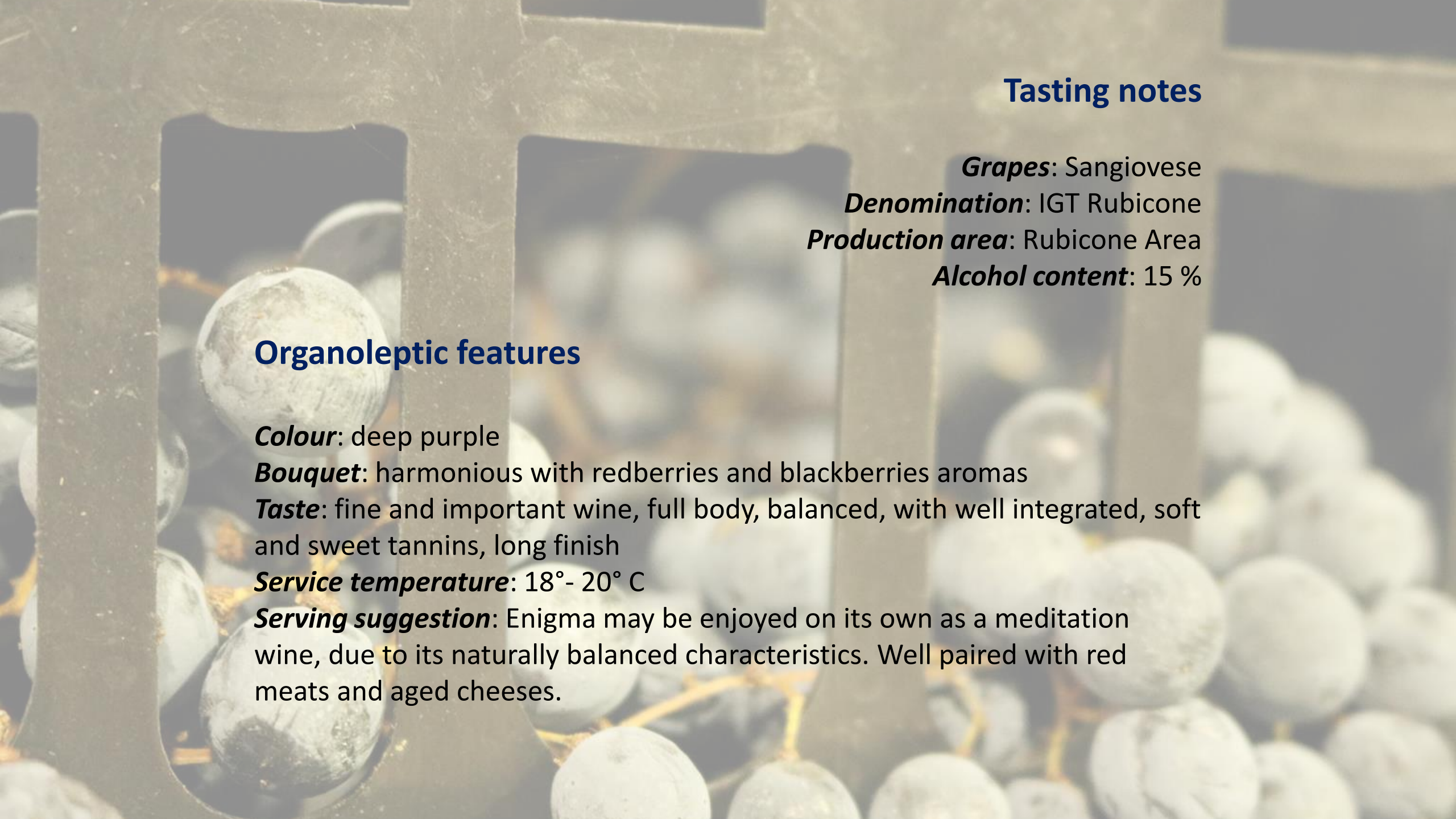
Temperature and humidity are constantly kept under control to guarantee the best conditions for withering

Sangiovese grapes are left drying in plastic basket until December


Air circulation helps preventing from the mould and keeps the grapes dried.

Enigma

sangiovese



Tasting notes

Grapes: Sangiovese
Denomination: IGT Rubicone
Production area: Rubicone Area
Alcohol content: 15 %

Organoleptic features

Colour: deep purple
Bouquet: harmonious with redberries and blackberries aromas
Taste: fine and important wine, full body, balanced, with well integrated, soft and sweet tannins, long finish
Service temperature: 18°- 20° C
Serving suggestion: Enigma may be enjoyed on its own as a meditation wine, due to its naturally balanced characteristics. Well paired with red meats and aged cheeses.


Discover the taste
BISCARDO
Originale
1870