

TERRE CEVICO

TERRE CEVICO RUBICONE SANGIOVESE EXTROSO

RUBICONE • EMILIA ROMAGNA • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

A private brand label under Traditional Wine Innovations.

Wine Making

Grapes are sourced from sustainably managed vineyards within the Rubicone IGT zone. Fermentation takes place in stainless steel to preserve freshness and varietal purity, with gentle extraction to maintain balance and drinkability. The wine is aged briefly in tank before bottling to emphasize fruit character and approachable structure.

Food Suggestions

This versatile Sangiovese pairs effortlessly with classic Italian fare such as pizza, pasta with tomato-based sauces, and grilled sausages. It also complements roasted vegetables, charcuterie, and casual weeknight meals. Its bright acidity makes it especially food-friendly and easy to enjoy by the glass.

TASTING NOTES

This Sangiovese displays a bright ruby red color with lifted aromas of cherry, raspberry, and red currant, accented by subtle floral and herbal notes. The palate is medium-bodied and vibrant, offering juicy red fruit flavors supported by fresh acidity and soft tannins. Hints of spice and earth add depth without overpowering the fruit. The finish is clean, smooth, and refreshingly dry.

Sangiovese grape blend.

Sales Materials:

SCAN >>
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This Wine



VINTAGE DESCRIPTION

- Available Size: 750mL (12 pc)
- ABV%: 14
- Class: Red

[IMSTILLTHIRSTY.COM/WINE/62/EXTROSO-SANGIOVESE-RUBICONE-APPASSIMENTO-100-SANGIOVESE](https://imstillthirsty.com/wine/62/extroso-sangiovese-rubicone-appassimento-100-sangiovese)

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

