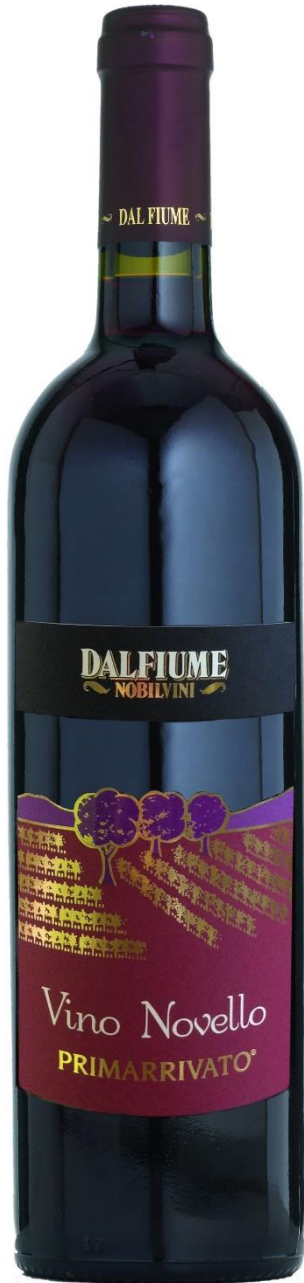














# PRIMARRIVATO NOVELLO

## Rosso Rubicone IGP



	Rosso Rubicone IGP
	Sangiovese, Merlot, Barbera
	110 q.li per hectare
	Castel San Pietro Terme hills (BO)
	6/8 months
	14-18° C
	<p>Primarrivato owes its original personality to the carefully selected grapes of noble vines such as Sangiovese, Merlot and Barbera.</p> <p>It is obtained with the carbonic maceration technique. The intracellular fermentation takes place at a controlled temperature, to extract the most delicate aromatic substances present in the peel.</p>
	<p>The first flavor of autumn.</p> <p>The bright red color suggests the liveliness and vivacity of its character.</p> <p>Fragrant, fresh, fruity bouquet with a pleasantly soft and balanced flavor.</p>
	<p>It is a wine to be drunk young to taste its freshness and characteristic aromas. The ideal combination is with roasted chestnuts and chestnut-based dishes, from first courses to desserts. It also goes well with fresh or dried mushrooms and artichoke-based dishes.</p>
	0,75 liters

**DALFIUME**  
NOBILVINI