

Yemula

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| Category | Red |
| Grapes | 70 % Sangiovese, 30 % Merlot |
| Appellation | Rubicone (IGT) |
| Producer | Umberto Cesari |
| Country | Italy |
| Region | Émilie-Romagne |
| Size | 750 ml |
| Degree of alcohol | 13,5 % |
| Serving temperature | 16-17 °C |
| Available | Québec, British Columbia, Alberta |



CAMPAGNE FINANCÉE CONFORMÉMENT AU REG. EU 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REG. 1308/2013

Vinification and maturation

Long fermentation at controlled temperature, followed by malolactic refermentation in wooden casks. 18 months in small new 500 litre tonneaux.

Features

Colour: Deep red tending towards purple. Nose: Intense and fruity nose, particularly red berries. Taste: Full bodied wine with good balance between tannins and soft flavors of red fruit such as ripe black cherries and wild blackberries.

Food Pairings

Pasta or main dishes with rich or creamy sauces or with mature cheeses (a perfect match for Parmigiano and balsamic vinegar).

Medals / Press reviews

Selection Mondiales des vins 2015 : Gold

Product codes

Québec : 12132983, British Columbia : 129133, Alberta : 794041

