



## RUBER

### WINE AND THE SENSES

This wine is ruby-red. Its aroma presents a wide range of notes, initially suggesting blackberry jam and preserved cherries, and then hinting at toasted coffee beans, dark chocolate, vanilla and cinnamon.

The taste is harmonious, all-embracing and kind.

### FOOD MATES

Its robust structure nicely accompanies even rare, noble foods, such as game and braised meat. Its character, strong but refined, also makes it worthy of being imbibed alone, as a wine for meditation.

It is served at a temperature of 18°C.

### TERROIR

The morainic terrain of its vineyards lies south of Lake Garda. The varieties used to produce this Red are cultivated in certified areas (GDC) using Trent pergolas. Average yield is 3.5 kilos per plant.

**ACIDITY:** 6,5 gr./l.

**LONGEVITY:** 6-8 years

### WINE-MAKING

The grapes are harvested manually between the end of September and early October.

Only the ripest, perfectly healthy clusters are chosen. The grapes are dried in a fruit shed at natural temperatures and humidity for about 60 to 90 days, depending on the weather. The dried grapes are stemmed and soft-pressed.

The pressed grapes are placed in steel vats and inoculated with carefully selected yeasts. Fermentation proceeds slowly and at low temperatures to best extract the colour, tannins and aromas of the grape skin.

Then, part of the mass ripens in steel vats, while another part ages in wooden barrels.

**GRAPE VARIETY:** Corvina, Merlot



138 calories



750ml/1,5 L



16% vol.



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