



PANDOLFA  
EST. 1941

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GINEVRA

Rosato

**TYPE OF WINE:** Organic rosé wine.

**DENOMINATION:** Rubicone IGT Rosato.

**LOCATION OF THE VINEYARDS:** Fiumana di Predappio (Forlì, Italia).

**ALTITUDE:** 100 - 130 mt above sea level.

**SOIL TYPE:** Brown limestone.

**VINEYARDS:** Vines of 2008, eastern exposure.

**GRAPE VARIETY:** 100% Sangiovese.

**HARVEST PERIOD:** First days of September.

**YIELD:** 8.000 Kg/hectare; 1.8 kg per plant.

**WINEMAKING TECHNIQUES:** The grapes are harvested during the coldest hours of the day before going through soft press. The skin maceration lasts 6 hours followed by a slow fermentation in stainless steel tanks at a low temperature (12-15° C).

**AGEING:** Left on the lees in stainless steel for 3 months and at least 3 months in bottles

**NUMBER OF BOTTLES PRODUCED:** 6.600.

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## TECHNICAL FILE

ORGANISMO DI CONTROLLO  
AUTORIZZATO DAL MIPAAF:  
IT-BIO-004  
AGRICOLTURA ITALIA



OPERATORE CONTROLLATO  
N.26435

## CONTACT

**info@pandolfait**

Phone +39 0543 940073  
**pandolfait**



CAMPAIGN FINANCED ACCORDING TO  
EC REG. N. 1308/13