



RÙBEO

Veneto, Italy

L'Arco

www.larcovini.it

Method & Production

Rubeo comes from the best clusters of grapes which are carefully selected, and dried for about 60 days. Then the grapes are pressed, and after a few days of maceration on skins alcoholic fermentation begins. After the wine is racked into inox where it stays until June. It's then aged for three years in Slavonian oak barrels of 2,25 to 20 hl capacity.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
LR0618	Rùbeo	Cabernet Franc: 35% Corvina: 30% Cabernet Sauvignon: 15% Rondinella: 15% Molinara: 5%	2018	16.0%	Cork	6X0.75lt	No	No	No	No