

His Excellency CheRubino, the noble wine that keep together time, passion and spirit, for a unique taste and flavour experience. Our organic farm is daily kissed by the ancient sun of Tuscany, the wind of the Etruscan coast feeds our grapes to give you this authentic wine produced by a careful selection of the best grapes obtained from the original clone of "Sangiovese" and "Colombano" variety.



With 26 hectares of vineyards, cultivated since immemorial time, in accordance with ancient maps, Fattoria S. Lucia yields 5 types of high quality wine, using only biological techniques. Our aim is to continue the great wine tradition of our area, trying to further also new techniques.

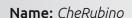
the high quality of our wine is locally recognized and recently attested in wine guides and catalogues.



BINO

TOSCANA

сАл



Grape Varieties: Ciliegiolo 80% , Sangiovese 20%



Wine Description: A grape selection from a small vineyard (S. lucia's hill), expression of the typical Tuscan territory. CheRubino is a generous wine, modern and ancient at the same time.

Colour: Bright Ruby Red



Vinification and Refinement

It is fermented in stainless steel tanks for 20 days (24°-26° degrees) and further refined for 14 months in french tonneaux followed for 6 months in bottle.

Tasting Notes

Bouquet is characterized by a light flavour of leather and tobacco, followed by black berrier. Smooth taste, good structure, well-balanced and persistance. Alcohol contenent 14%

Food Pairings

CheRubino perfectly suits with red meats, salami and cold cooked meats, sauce red and white meats.



Produced by Società Agricola Fattoria Santa Lucia s.s.a. Via di San Gervasio, 4 - Pontedera - Italia www.fattoriasantalucia.it

IGT

Indicazione Geografica Tipica MADE WITH ORGANICALLY GROWN GRAPES RED WINE – PRODUCT OF ITALY TOSCANA