



APPELLATION

Rosso Toscana IGT

BLEND

Sangiovese 70%, Canaiolo 15% Colorino 15%

VINEYARDS

Italia – Regione Toscana

VINIFICATION AND REFINING PROCESS

Fermentation in red with maceration on the skins for about about 15-18 days at a controlled temperature. Second fermentation after the first of 5-6 days. Maturation: at least 6 months in a large barrel and in the bottle for 3 months.

TASTING NOTES

Deeply intense dark red colour with delicate purple hues. Welcoming red fruits aroma of cherry and black cherry, complemented by complex bouquet of sweet spices and vanilla jump from the glass. This is a full-bodied and elegant wine, enveloping and velvety on the palate with its smooth and structured tannins.

ALCHHOOL

13,5%