

ROSSO dí Toscana



I.G.T. ROSSO 2011

Vineyard: located in Italy- Cerreto Guidi (FI) -Tuscany – on a hill at a high of 150meter over sea level with prevalent clay soil, with a high number of niches and seashells.

Grape varieties: Sangiovese , Canaiolo , Trebbiano , Colorino

Winemaking technique: manual grape harvesting, fermentation and refining in small vats of cement.

Alcohol content: 13,5 % vol

Available for sale: 5.000 bottles

Sensory profile

Wine from biodynamic viticulture.

It 'a ruby-red wine. The aroma is intense and fine. It has floral and fruity notes with hints of red berries. A good freshness, as well as tannins and sapidity. The alcohol content results in a good balance with wine body. Fairly persistent it has a good match between tastefully and olfactory sensations.

Soft and smooth on the palate intrigues for its peculiarity.

Wine and food pairing

Perfectly paired with Italian antipasti and salami, seasoned cheese, pasta and roasted wild game and steaks.