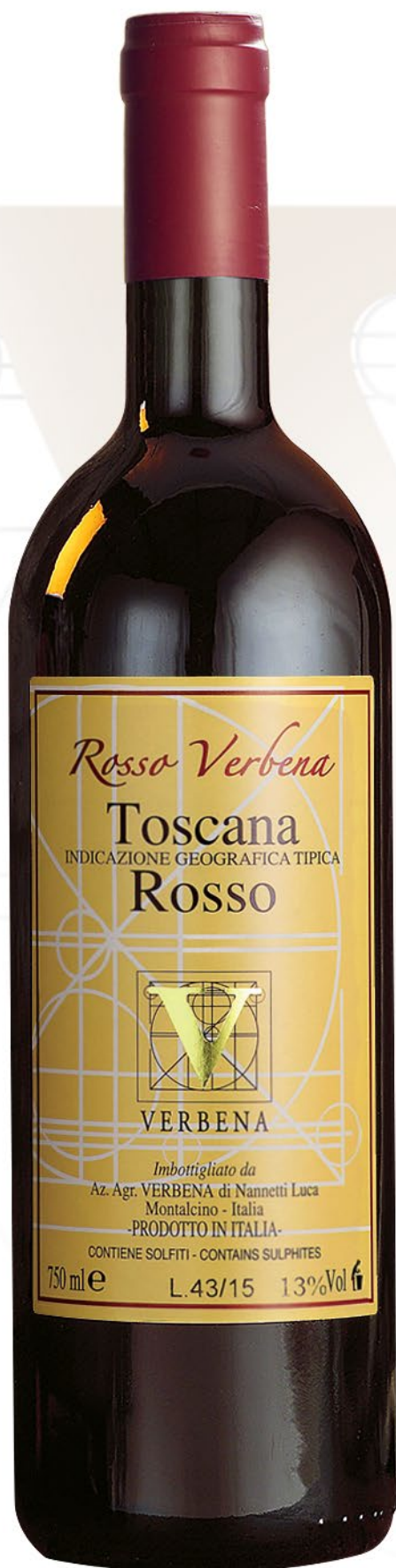


IGT Toscana Rosso



The colour is ruby red with violet and purple reflections.
The flavour is strong, dry and has a good degree of softness.
The scent is very intense and long lasting, with a considerable fruity touch.

This is the classic wine which goes with a full meal. It is very versatile and can be matched with cured meats, first courses with meat sauce and cheese with a medium degree of seasoning.

VINTAGE: 2014

GRAPE: 80% Sangiovese - 20% Cabernet and Merlot

AGING: Only in steel

HECTARES OF VINEYARD: 2 hectares

PLANTING DENSITY: 4500 stocks of selected clones for hectares

ALCOHOL: 13%

TOTAL ACIDITY: g/l 5.00

NET VOLATILE ACIDITY: g/l 0,60

TOTAL DRY EXTRACT: g/l 28.69

SUGGESTED SERVING TEMPERATURE: 18° C

BOTTLES: 75 cl. capacity

PRODUCTION: 10.000 bottles



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