



GRAPE VARIETIES

Sangiovese 70%, Merlot 30%

WINEMAKING

In stainless steel tanks at a temperature of about 25°C.

AGEING

20-24 months in oak barrels, in bottle for 20 months.

ANALYTIC DATA

Alcohol content: 14 % vol.

ORGANOLEPTIC CHARACTERISTICS

Ruby red "granato" color, aroma ripe red fruits, vanilla, balsamic, and spices, at palate intense, persistent, and very complex.

GASTRONOMY

Perfect with cheese, stewed meat, and game.

Serving temperature 18-20°C

