



## *Fontino Rosso Toscano* IGT

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### GRAPE VARIETIES

*Sangiovese 60%, Canaiolo 30%, Colorino 10%*

### WINEMAKING

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

### AGEING

*In second-passaged oak barrels for 2-4 months, in bottle for 4 months.*

### ANALYTIC DATA

*Alcohol content: 13 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Ruby red color, aroma of ripe red fruit slightly vegetal, at palate quite intense for the presence of tannins.*

### GASTRONOMY

*Perfect with both meat and crustacean-based aperitifs, as well as with rice dishes, seafood sauce; ideal with prawn salad.*

*Serving temperature 16-18°C*

### AVAILABLE FORMATS

*75 cl*

