



## *Torgiano Rosso* DOC "*Miràntico*"

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### GRAPE VARIETIES

*Sangiovese, Canajolo, Malbec*

### WINEMAKING

*Fresh grapes are de-stemmed and fermented for about 10 days in steel containers with automatically controlled temperature.*

### AGEING

*In stainless steel tanks for 2 months; refinement "sur lies"; not less than one year in bottle; 6 months in old barriques of white French oak from the forest of Bertrange in Bourgundy.*

### ANALYTIC DATA

*Alcohol content: 14 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Ruby and red color, garnet; delicate and vinous bouquet, perfumes of red flowers, fresh cherries and butter; nice and fresh, acidic and tannic; well balanced.*

### GASTRONOMY

*It's excellent with starters, simple first courses, and salami.*

*Serving temperature 18°C*

### AVAILABLE FORMATS

*75 cl*

