



## ROSSO TOSCANA IGT

Winemaker's note: This wine has aromas of violets, leather and earthiness. On the palate, is well-rounded and rich with fruit-forward notes complimented by hints of tobacco.

Type: Red wine

Appellation: Rosso di Toscana

Varietal: Sangiovese, Cabernet Sauvignon and Merlot

Vineyard Areas: Between Florence and Siena

Training system: Guyot. Vines are on average 10 years old

Vine density: 4,500

Yield of grapes in wine: 70 hl/ha (3.5 ton/acre)

Soil: Mostly clay and stones

Aging: The wine is separated from the skins by a soft pressing and is held in stainless steel tanks where the malolactic fermentation takes place. Once it is bottled, the wine is left to refine in the bottle for 5 months before release.

Alcohol: 13%

Food Pairing: It pairs well with veal parmesan, grilled mushrooms, lamb chops and cheese

Serving temperature: 18°- 20° C (64°- 68°F)

Glass type: Balloon

### ABOUT

IGT means Indicazione Geografica Tipica (of specific geographic origin) and guarantees that at least 85% of the grapes used in the wines have grown in the specifically, indicated region. The Bordeaux varietals such as cabernet Sauvignon and Merlot have become more and more important in Tuscany. They grow particularly well in the hills between the province of Pisa and Livorno, about Km 10 from the sea. In this area, we find some of the most acclaimed Italian wines, such as Sassicaia, Ornellaia, and Masseto. There is plenty of sun to extract excellent flavors from the Cabernet Sauvignon and Merlot as well as assuring a good acidity and tannins, thanks divergence in the temperature between day and night. Indeed, these wines offer an elegant, smooth fruit and a good structure. Their best expression is found near Bolgheri.

