



General: A red wine that expresses the strength and warmth of the Maremma Toscana through its dynamic and fruity structure. Excellent value for money.

Grape varieties: Sangiovese, Malvasia Nera, Cabernet Sauvignon, Merlot

Production area: Magliano in Toscana

Annual production: 15,000

Drinking temperature: 16C - 18C

Alcohol: 13.5%

Residual sugar: 0.31 g

Acidity: 5.14 g/l

pH-value: 3.59

Suitability for storage: 3 - 4 years

Vegan: Yes

Eco-auditor & Quality: IT-BIO-006, EU Bio-Logo, 100% bio, Italian agriculture, EU Bio Regulation

Vinification: each variety is vinified separately, in small stainless steel tanks. Once destemmed and crushed, the bunches are fermented at a controlled temperature for 7 to 15 days, depending on the characteristics of the variety. After malolactic conversion, the wine is left to age on the noble lees for about 4 months. Bottling is carried out in the spring after the harvest.

Taste: Dynamic fine tannin, delicious and elegantly fruity.

Pairings: It goes with pasta, Italian traditional dishes and spicy meat.

Content: 0,75 l

Barcode:



8018759002420