



CANTINA
' I VINI DI
MAREMMA '
Società Agricola Cooperativa



Bag in box

ROSSO

TYPE: Dry red

ORIGIN AREA: Tuscan maremma hilly area.

YIELD PER HECTARE: 100 ql.

GRAPE YIELD - WINE: 70%

VINIFICATION: De-stemming and crushing, traditional vinification at controlled temperature.

MATURATION: Four months in stainless steel tanks.

COLOUR: Ruby-red with purple reflections.

PERFUME: Clean, fruity with notes of raspberries and red fruits.

FLAVOR: Balanced, long fruit persistency, balanced tannins.

FOOD MATCHING: Roasted meat, game and red meat, aged cheeses.

SERVING TEMPERATURE: 18/20°C

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