



CANTINA
' I VINI DI
MAREMMA '

Società Agricola Cooperativa

Tramonto di Maremma

ROSSO

TOSCANA IGT



TYPE: Dry red

ORIGIN AREA: The Maremma hills

GRAPE VARIETY: Sangiovese

YIELD PER HECTAR: 100 ql.

GRAPE YIELD - WINE: 70%

WINEMAKING: Destalking, traditional vinification with temperature control.

MATURATION: 4 months in stainless steel tanks.

AGING: Short, in bottle.

COLOUR: Ruby red with crimson tinges.

PERFUME: Clean, fruity with hints of raspberry and red fruits.

FLAVOR: Balanced, good length, well balanced tannin content.

FOOD MATCHING: Roast meat, game, red meat, weathered cheese.

SERVING TEMPERATURE: 18/20°C

WWW.IVINIDIMAREMMA.IT