

ALBARESE

CANTINA
'I VINI DI
MAREMMA'

Società Agricola Cooperativa



ALBARESE

ROSSO

DOC MAREMMA TOSCANA

GRAPES: blend: Sangiovese, Syrah, Merlot

VINIFICATION: Fermentation in stainless steel and maceration on the skins at a controlled temperature.

AGING: In French oak barriques and in cement wine vats, three months in the bottle.

COLOUR: Ruby red with violet hues

AROMA: Intense and persistent with fresh, fleshy red fruit and pleasant bursts of aromatic herbs

TASTE: Well-structured, precise, smooth, dry, balanced, elegant and long-lasting.

SERVING TEMPERATURE: 14/16°C

FOOD & WINE: Roast meats, game and red meats, aged cheeses.

STORAGE: In cool, dry places away from light. Perfect to drink immediately, but also in the five years following the harvest.



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