



ROSSO

AVAILABLE IN 5 AND 10 LITER SIZES

AREA OF PRODUCTION: Maremma Hill District.

GRAPES: Blend of Tuscan varietals (Sangiovese, Canaiolo e Ciliegiolo).

VINIFICATION & AGING: After destemming, fermentation at controlled temperature and four months in stainless steel tanks.

COLOUR: Lively ruby red.

AROMA: Fragrant with floral and red berried fruit notes.

TASTE: Fresh, balanced, pleasant tannins

and an enjoyable savory finish.

SERVING TEMPERATURE: 14/16°C

FOOD & WINE: It pairs with Tuscan crostoni, homemade pasta, grilled meats, baked vegetables, salumi, and medium-aged pecorino cheeses.

STORAGE: In cool, dry places away from light. To consume within 4 weeks after opening and within 12 months of purchase.

