



TRAMONTO DI MAREMMA ROSSO

TOSCANA IGT

AREA OF PRODUCTION: Maremma hill district.

GRAPES: Blend of Sangiovese, Syrah, Ciliegiolo.

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

AGEING: Four/six months in cement vats, three months in the bottle.

COLOUR: Bright ruby red.

AROMA: Clear, vinous, hints of red fruits and forest floor.

TASTE: Fresh, balanced tannins and mineral sensations.

SERVING TEMPERATURE: 16/18°C

FOOD & WINE: It pairs well with grilled meat, legume soups, pasta with ragout, vegetables cooked in the oven, charcuterie, medium-aged pecorino cheeses.

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

