

ROSSO TOSCANO

Tuscan IGT



ABV%: 12,5%

Vines growing: Spurred cordon

Harvest: September – October. Hand-picked harvest

Blend: Sangiovese & Canaiolo

Ageing: In wood barrels

Wine Refining: In bottle

Winemaking: Classic red wine fermentation. The maceration of destemmed grapes takes 10 to 15 days, and it is done in stainless steel temperature-controlled tanks. During this time, pump-overs and manual punching down are daily done a few times per day. The fermentation of the two different grape varieties is done separately, as they are blended at the end, once pressed

Colour: Ruby red colour

Smell: Fruity with violet and fresh red fruits hints

Taste: Young, fresh and clean wine rich in fruity perfumes

Service temp.: 18° - 20° C

Bottle Formats: Bottle: 750 ml



DREOLINO