



ROSSO IGT

GRAPE VARIETIES: Sangiovese, Cabernet Sauvignon e Merlot

FERMENTATION: Traditional

ALCOHOL IN VOLUME: 13,00/14,00%

AGEING CAPABILITY: 4 years

FIRST YEAR OF PRODUCTION: 1989

ORGANOLEPTIC CHARACTERISTICS

SIGHT: Purple red

AROMA: Extremely fresh, with hints of violets and wild berries

PALATE: Dry, sapid and clean, with persuasive drinkability

SERVING TEMPERATURE: 16-18 °C/60-64 °F

FOOD COMBINATION: Pasta with ragù sauce and roasted white meats

