



ROSSO IGT

IGT GOVERNO ALL'USO TOSCANO

AREA OF ORIGIN:

South of Tuscany.

PEDOCLIMATIC ENVIRONMENT:

Hilly areas with max. elevations of 400 meters on the sea level. The soil is made of sands and it is really rich in limy veins.

GRAPE VARIETIES:

Sangiovese

COLOUR:

Intense ruby red with purplish reflections verging on garnet red when aged.

CHARACTERISTICS:

A ruby red wine with marked notes of ripe fruit especially red cherries and an elegant floral touch of violet. It is a generous wine, full-bodied, smooth and harmonious. Ideal with succulent starters, assorted cheeses, grilled meats and tasty soups.

GASTRONOMIC COMBINATIONS:

This wine is a suitable accompaniment to hearty soups, roasted meats, games and cheeses.

SERVING TEMPERATURE:

Serve at a temperature of 18°-20° C.

WINEMAKING:

In red into stainless steel tanks. Selected crushed Sangiovese grapes, which had been left to dry on the vines, are added towards the end of the fermentation process into a well balanced Governo IGT Toscano wine. This oenological practice called "Governo" gives to the wine a particular structure and refinement. In fact, the addition of these over ripe grapes leads to a further release of sweet, noble polyphenols into the must/wine, and increase in the alcoholic strength, 13.5% by vol., and a remarkable increase in extracts, glycerine and smoothness. This second fermentation is carried out at controlled temperature in order to prolong the time during which the grapes colouring substance and flavor are released, to obtain a more fruity wine with long lasting organoleptic and taste characteristics. After the second fermentation, Rosso Toscano Governo is decanted and malolactic bacteria are added for the fermentation which will give the wine an even better-balanced taste. Then, the wine is left to improve on noble dregs, so that the degradation produced by the yeasts will give the final product a smoother character.

BOTTLE:

Nobile, 750 ml