



ROSSO MAREMMA TOSCANA BAIOSCURO IGT

AREA OF ORIGIN:

Handpicked grapes exclusively from estate vineyards next to Roselle, Maremma Toscana.

PEDOCLIMATIC ENVIRONMENT:

Foothills facing south-west full of rocks and stones, which make it perfect for great wines.

GRAPE VARIETIES:

Merlot 60%, Sangiovese 40%.

COLOUR:

Brilliant and intense ruby red with violet glitters which evolve in time into quieter shades of garnet.

CHARACTERISTICS:

A lovely well balanced wine, complex bouquet with traces of red berries that blend with soft nuances of vanilla and oak. Velvety and generous to the palate.

GASTRONOMIC COMBINATIONS:

Goes perfectly with the richer dishes such as spicy stew, grilled meat, game and cured cheese.

SERVING TEMPERATURE:

Serve at a temperature of 20-22°C.

WINEMAKING:

Maceration of 10 to 12 days with frequent up-down stirring, temperature controlled and fermentation in stainless steel vats. Aged in Austrian oak tonneaux for 12-14 months and then bottle finished.

BOTTLE:

"Nobile" Burgundy 750 ml

CAPSULE:

Gold poly laminate