



ROSSO MAREMMA TOSCANA CERVATO DOC

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:

Sangiovese 60%, Cabernet Sauvignon 30%, Merlot 10%.

COLOUR:

Intense ruby red.

CHARACTERISTICS:

Wine with fruity notes, lightly spicy and a distant vanilla refrain. Softly round and balanced with a delicate tannin finish.

GASTRONOMIC COMBINATIONS:

Goes well with roast and grilled meat, cured cheese and spicy dishes.

SERVING TEMPERATURE:

Serve at a temperature of 18-20 °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 2-3 months and then bottle finished.

BOTTLE:

Bordeaux 750 ml

CAPSULE:

Orange poly laminate