



ROSSO

MAREMMA DOC

SUPERTUSCAN NARENDRA

AREA OF ORIGIN:

Tuscany, from the estate vineyards next to Roselle, Province of Grosseto, Maremma.

PEDOCLIMATIC ENVIRONMENT:

Foothills with south-west facings. The soils are full of rocks and stones, which is the perfect combination for the production of great wines.

GRAPE VARIETIES:

90% Merlot, 10% Cabernet Sauvignon.

COLOUR:

Brilliant and intense ruby red with violet hues which evolve to more grenade ones with aging.

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:

This wine goes perfectly with the richer dishes such as spicy stews, grilled and roasted meats, games and mature cheeses.

SERVING TEMPERATURE:

Serve at a temperature of 20-22° C.

WINE MAKING PROCESS:

In red, with 15-20 days steeping on skins in stainless steel tanks followed by ageing for 18-20 months in oak barrels. Refinement in bottle before release.