

## TOSCANA ROSSO BARONE ALBERGOTTI I.G.T. - I.G.P.

TERRÆ TOSCANÆ RED TUSCAN BARONE ALBERGOTTI LG.T. - LG.P.



Tuscany

Territory:

Hills of Arezzo

History:

The red wine elevated on the wood has always been the flagship of Tuscany. This wine made from selected grapes, vinified with meticulous care, long aged in wood, bears the name of the historic, prestigious noble family of Arezzo ALBERGOTTI, whose descendants are among the founders and directors of our winery.

Harvest:

Manual, with careful selection of grapes

Grapes:

Sangiovese, Cabernet, Canaiolo and balanced synergy in Montepulciano

Vinification:

Traditional red with prolonged maceration of the destemmed, then the wine is elevated in wood for at least 12 months

Alcool % volume:

13

Sugar ‰:

2 - 3

Total acidity %::

5,3 - 5,6

Visual:

Brilliant clarity, color ruby covered with slight garnet reflections

Smell:

Vinous, with hints of vanilla and toast, with slight balsamic notes of wood and spices. Enhances its finesse with the maturation

Taste

Dry, fruity, slightly tannic, structured, with good balance and proper harmony

Italian gastronomy:

Robust wine, full bodied, fine, is good for many occasions; perfect blend with roasts, grilled meats, all red meats, game and mature cheeses

Recommended temperature:

21 - 23 C°





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