

TERRÆ TOSCANÆ ROSSO TOSCANA I.G.T. - I.G.P.

TERRÆ TOSCANÆ RED TUSCAN I.G.T. - I.G.P.



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Region:
Tuscany

Territory:
Hills and plateaus in the area of Arezzo

History:
Millennial viticulture, Etruscans and Romans made wine in our wine-growing areas, Pliny the Younger describes the characteristics of wines from Arezzo in his work 'Naturalis Historia', the Bishop of Arezzo in his historical texts recalls the importance of viticulture for its churches and canonical. Ancient traditions enriched and enhanced by our growers.

Harvest:
Manual, with careful selection of grapes

Grapes:
Sangiovese vines in synergism with other Tuscan reds.

Vinification:
Traditional, with maceration of the crushed.

Alcohol % volume:
12,5

Sugar ‰:
4 - 5

Total acidity ‰:
5,2 - 5,5

Visual:
Super brightness, a lively ruby red, tending to garnet with aging.

Smell:
Vinous, clear, distinctive, delicate, which improves with maturation.

Taste:
A balanced fruity and tangy, tannic, medium in body and structure, round pleasant.

Italian gastronomy:
You can enjoy your meal with it, it is suitable with the Tuscan starters, risotto, pasta with tomato-based sauces, meat, mushrooms, excellent with roast beef and pork white meat

Recommended temperature:
19 - 21 C°