

# TUSKANONE

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

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**Region:** Tuscany

**Territory:** Hills and plateaus of Arezzo area

**History:** This is a wine made with the best grapes of our members. It is the result of a long-lasting historical viticulture, respectful of vineyards and its territory; we added an accurate vinification with partial ageing in noble wood barrels of our historic cellars.

**Grape Harvest:** With careful selection of perfectly ripe grapes.

**Grapes:** Sangiovese 75% and other Tuscan grapes allowed by rules: Petit Verdot, Ancellotta, Cabernet, Merlot.

**Vinification:** soft pressing with rollers, maceration of the crushed grapes. Ganimede method with accurate control of temperature and oxygen dosage during the winemaking phase. 50% of the product, immediately after malolactic fermentation, is aged in noble wood barrels for at least one year. The other half aged on wine lees in steel tanks.

**Alcohol % Volume:** 14,00

**Sugar ‰ :** 6/7 gr/ltr Dry - 14/15 gr/ltr Demisec.

**Visual:** Brilliant ruby red color tending to garnet in the ripening phase.

**Smell:** Vinous, with hints of vanilla and toasted bread accompanied by red berries, balsamic notes of wood and spices. It will improve its finesse with adequate bottle ageing.

**Taste:** Slightly tannic, sapid, well-structured, warm and vinous, elegant, its harmony is improved by ageing.

**Best with:** Tuscan dishes, typical appetizers, cold cuts and aged cheeses, first courses based on tomato sauces, meat, mushrooms and game. Stewed and roasted meats, excellent as an aperitif.

**Service Temperature:** 20 - 22 C°