




General:	Harmonic, elegant wine characterised by notes of red berries and spices. Intense, enveloping structure like Maremma.
Grape varieties:	90% Sangiovese, 10% Merlot
Production area:	Magliano in Toscana
Annual production:	40,000
Drinking temperature:	15C - 20C
Alcohol:	13.5%
Residual sugar:	0.54 g
Acidity:	5.32 g/l
pH-value:	
Suitability for storage:	5 - 6 years
Vegan:	Yes
Eco-auditor & Quality:	IT-BIO-006, EU Bio-Logo, 100% bio, Italian agriculture, Naturland Fair
Vinification:	the grapes from our best vineyards registered as Morellino DOCG are processed in a very traditional manner: the bunches are destemmed, pressed and fermented in steel tanks for two weeks at a controlled temperature of 26°C. Ageing for 3 months in steel tanks, after blending the wine continues its refinement for another 3 months in steel tanks and at least one month in the bottle.
Taste:	Elegant and spicy with fresh notes of red berries. In the mouth it is soft, persistent and fresh at the finish.
Pairings:	It goes with pasta dishes with red sauces and meat sauce, red meat, spicy dishes, eggs.
Content:	0,75 l
Barcode:	

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