

Technical sheet

Production: 27.000 bottles of 0.750 litres

Grapes: Sangiovese 70%; Sagrantino 15%; Merlot 15%

Grape harvest: October

Winemaking: fermentation in steel. Approximately 3 weeks of maceration

Aging: in 25 hectolitre French oak barrels for a year

Refinement: in bottles for 4 months. It is a wine which may continue to develop for at least 4-5 years

Characteristics: intense ruby-red colour. Deep and complex aroma, with flavours of plum, cherry and spices. It has good structure, is balanced and persistent, easy to drink. Ideal with strong-flavoured pasta dishes like strangozzi with truffle, tagliatelle with goose sauce and risotto with porcini mushrooms. Perfect with red meats main courses

Serving Temperature: 16°C