

GOVERNO ALL'USO TOSCANO Rosso Toscana I.G.T.

Classification: Red Wine Tuscany I.G.T Governo all'uso Toscano

Vine Variety: 80% Petiti Verdot, 10% Colorino, 10% Malvasia nera.

Production area: Vinci – Firenze – Toscana

Harvest: Manual harvest in the September, some of the grapes are left to dry on the vine until mid October.

Production technology: The grapes are harvested by hand and are conveyed in stainless steel tanks where the alcoholic fermentation begins at a controlled temperature of about 27°C.

At the end of alcoholic fermentation the wine makes a refermentation for the addition of dried grapes. Then the ripening continues in cements tanks for another six months.

Storage: Wine to be drunk within 3 years after harvest.

Alcohol content: 13,5%

Tasting notes: Deep ruby red color. Well balanced and full bodied in the mouth with notes of cherry and aromas of small dried red berries.

Serving temperature: 18°C

Certification: Organic product.