

ADONE ROSSO IGT TOSCANO



Appellation :	IGT
Grape:	Sangiovese 95% e Merlot 5%
Density of plants:	4.200 plants/ha
Altitude:	350/400 m
Vinification:	stemming and soft pressing, fermentation in stainless steel tanks at controlled temperature of 28-30°C, maceration for 10 days
Aging potential:	3-6 years
Colour:	ruby red
Bouquet:	bouquet of violet, cherry and blackberry
Taste:	pleasant, dry and well balanced
Accompanies:	this wine matches all kind of food. Great with cold cuts, first dishes, poultry and red meat. It matches with fish soup with tomatoes.