



## Toscana Rosso I.G.T. - Doccione -

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**Appellation:** Toscana indicazione geografica tipica

**Grape varieties:** 100% Merlot

**Soil:** the vineyard where this wine originates is positioned at an altitude of 350 metres asl. The soils are mixed, deep and rich in marine fossils.

**Vine training system:** Guyot

**Plant density per hectare:** 4500 plants/ha

**Vinification:** temperature-controlled fermentation and maceration for 15 days in steel, followed by 18 months' ageing in barriques.

**Serving temperature:** 18°C.

**Alcohol content:** 14.0% Vol.

**Sensory features:** Very bright ruby red colour. Complex and harmonious nose with scents of cherry and ripe plums, together with spicy and caramel notes. Rich palate with a full structure, long finish and great persistence.

**Pairings:** Red meats, roasts and game, especially wild boar stew. Also suitable as a meditation wine.