

LEI È VENERE

Toscana IGT

Production area: TUSCANY

Alcohol content: 13% Vol.

Grapes: RED-GRAPE VARIETIES
ACCORDING TO PRODUCTION PROTOCOL

VINIFICATION AND REFINING

Following the old traditional vinification method, completely mature grapes are harvested from vineyards and crushed almost immediately. Afterwards, the grapes are poured in large inox tanks for fermentation. The primary fermentation evolves at a controlled temperature of 27/28° for a certain period. When the primary fermentation is perfect, the wine is filtered and refined at constant temperature for a minimum period of 12 months, in order to obtain warmer tones and colours.

TASTING NOTES

Colour: Ruby red with purple reflections.

Bouquet: Crushed berries, cherries and hints of vanilla and licorice..

Taste: Full-bodied and mouth-filling scents sustained by sweet tannins, fruity with long finish.

FOOD PAIRINGS

Ideal with all Mediterranean dishes, roast, game meat and spicy cheese.

Service Temperature: 18/20°C.

