



Amadio IGT TOSCANA ROSSO

GRAPES: Sangiovese , Merlot , Cabernet S.
different percentages according to the vintage

VINEYARDS: 10-20 years.

ALTITUDE: 300-350 mt. slm.

SOIL: Medium dough with predominance of clay and galestro.

EXPOSURE: South-West.

BREEDING SYSTEM: Guyote

HARVEST PERIOD: Mid September - October

VINIFICATION: The destemmed grapes are vinified in stainless steel tanks at controlled temperature. The alcoholic and malolactic fermentation take place spontaneously in steel.

AGING: In old oak cask of 30 hl for 24 months, in bottle for minimum 12 months.

ALCOHOLIC STRENGTH: 14,5 % vol

PRODUCTION: 3000 bottles of 0.75 Lt

SERVICE TEMPERATURE: 16°C.

COLOUR: Intense ruby red.

SMELL: Intense and complex, opens with aromas of berries, blackberries and blueberries. It opens with balsamic notes of eucalyptus and liquerizia

TASTE: The softness is followed by a feeling of warmth and volume that fills the mouth well. Tannins are well present, enveloping and warm, supported by a good acidity. Good persistence and length that completes the tasting leaving the palate pleasantly dry.

PAIRING: Game, red meats and aged cheeses.