

LE CAPANNELLE

This red wine is mostly composed by Sangiovese ma also by Merlot and Syrah of sunny hills of the Tuscan Maremma.

Before bottling it is refined in oak barrels for nine months. Suitable for ageing.

Name

Maremma Toscana Rosso I.G.T.

Vines

Dolcetto

Soils

Clayey and chalky-calcareous

Production technique

Grapes picked by hand and vinified with maceration on own skins. After fermentation, refining in 32 hl wooden barrels, tonneaux and barriques for nine months. Bottling after a few months in steel.

Organoleptic qualities

Deep ruby-red colour, rich perfume of ripe red fruit. It strikes the palate with its harmony and fullness, which blends well with the spicy taste.

Alcohol content 13,25%vol

Food combination and serving

Perfect with braised red meats and game. Suitable for ageing in a fresh place. Serve in large balloon glasses at 18-20°C.

