

Famiglia DeRose



TOSCANA ROSSO

Indicazione Geografica Tipica

Toscana Rosso is made from Sangiovese 50%, Merlot 30% and Cabernet Sauvignon 20%. Its color is intense purple with crimson reflections. The bouquet is open, full-bodied and intense, very concentrated with notes of undergrowth and red-berry fruits, harmoniously linked with spicy sensations. The flavor has great body that's full and persistent. It's well structured with intense notes of fruit well mixed with vanilla sensations and optimally supported by mature tannins. This wine pairs well with cold cuts, red meats, game and seasoned cheeses. Serve it at a temperature of 16°-18° C (55°-61° F).



Alcohol Level:	13.5%
Yield per hectare:	2,5/tons per acres
Altitude of vineyards:	680'-1480' above sea level
Soil type:	Autochthonous, medium texture
Training system:	Spurred cordon
Vinification:	Temperature-controlled fermentation followed by maceration on the skins for 8-10 days.
Maturation:	12 months in French oak barrique, followed by 6 months of refinement in bottle.
Production:	8,000 bottles
Ageing capacity	3-7 years



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PHONE: 831-636-9143 • FAX: 831-636-1435 • INFO@CEINEGAIMPORTS.COM • WWW.CEINEGAIMPORTS.COM