

Famiglia DeRose



TOSCANA ROSSO

Indicazione Geografica Tipica

Toscana Rosso (2004) is made from Sangiovese, Merlot and Cabernet Sauvignon grapes grown in the Montepulciano region. Its color is deep ruby red with pleasing blackberry hues. The bouquet is generous, full, smooth and very persistent, redolent of berries, with pleasing scents of vanilla and liquorice. This wine has a dry, velvety flavour that's harmonious yet intense; warm and opulent sensations from the oak. It pairs well with cold cuts, red meat dishes, game, and seasoned cheeses. Serve it at a temperature of 16°-18° C (55°-61° F).



Alcohol Level:	13.5%
Yield per hectare:	2/tons per acres
Altitude of vineyards:	1150'-1300' 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	3-8 years



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