

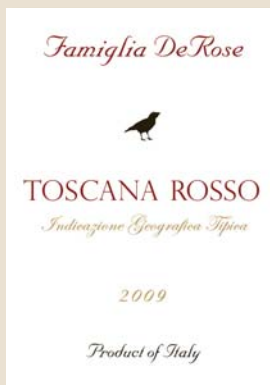
Famiglia DeRose



TOSCANA ROSSO

Indicazione Geografica Tipica

Toscana Rosso is made from Sangiovese and Canaiolo grapes from Arezzo and Siena. Its color is medium intensity ruby red with violet shades. The bouquet is fresh and fruity with good red berry fruit notes. The flavor is soft, sapid, good acid-tannin balance. This wine pairs well with red meat, cured meat and salami, as well as medium-aged cheese. Serve it at a temperature of 16°-18° C (60°-65° F).



Alcohol Level:	13%
Yield per hectare:	4.16/tons per acres
Altitude of vineyards:	820'-1480' above sea level
Soil type:	Autochthonous, medium texture
Training system:	Guyot and spurred cordon
Vinification:	Fermentation at controlled temperature followed by maceration, 10-12 days in total
Fermentation vats:	Stainless steel vats
Maturation:	Fermentation at controlled temperature, maturation in stainless steel vats for approx. 6 months



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