



TENUTA DI ARTIMINO

## Rosso Toscana

Indicazione Geografica Tipica

- Classification: Red Wine
- Grapes: 85% Sangiovese, 15% Gamay
- Alcohol: 13.5% Alc. by vol.
- Production area: Toscana

### Vinification and ageing

The grapes, after being destemmed and pressed, are sent to fermentation in temperature-controlled stainless steel tanks with short maceration to avoid excessive extraction. It then rests on its noble lees in steel tanks for 4 months, after which the wine blend is defined.

### Organoleptic profile:

- Visual: The wine has deep ruby red color.
- Olfactory: Fragrant notes of cherry and wild rose emerge on the nose.
- Gustative: On the palate the wine is fresh, fruity and with well-integrated tannins.