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Production 60.000 bottles
Service temperature: 18° C

Organoleptic notes:

Intense ruby red color with violet reflections and aromas of fruit, balanced with typical notes of red berry fruit. In the mouth it is warm full bodied with good freshness, harmonious, velvety.

Best with:



In this wine we rediscover the expression of the blend made to exalt the most the respective characteristics of the wines used, in which the latter are collected and vinified separately for differences in maturation.

The three different masses are assembled before moving to a short refinement of at least three months in oak barrels of 25 hl that contribute to give life to a product that conquers the heart and the mouth of the public.

TECHNICAL ASPECTS



Grape: Sangiovese, Merlot, Colorino.

Vinification: In stainless steel vats where fermentation and maceration reach a duration of 15/20 days with three daily pumping over.i.

Aging: In 25 Hl oak barrels.

Effective alcoholic strength: 12%