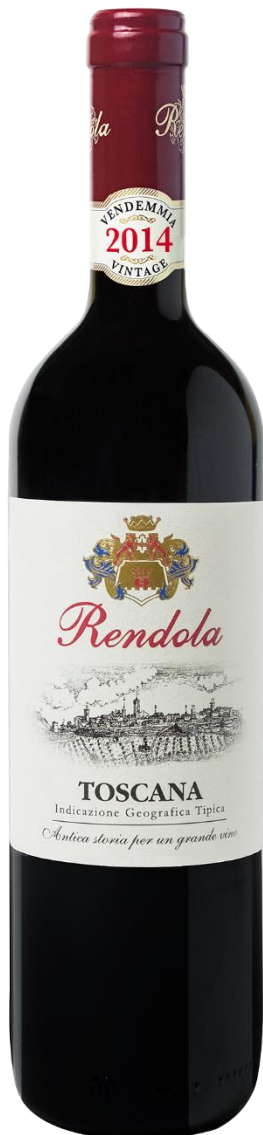




Rendola

ROSSO TOSCANA IGT



History: this wine comes from the typical green hills of Tuscany. It is mainly made with Sangiovese grapes, which are carefully and manually harvested at full maturity

Appellation: Toscana IGT

Method of Production: traditional

Vintage: 2014

Grape Varieties: 80% Sangiovese, 20% Merlot

Wine-making Technique: soft crushing; temperature is controlled during fermentation and maceration to express typical characteristics of these elegant grapes.

ANALYTICAL DATA

Alcohol: 13% Vol.

Residual sugar: 3 g/l

Acidity: 5,20 g/l

ORGANOLEPTIC EXAM

Colour: ruby red

Aroma: red cherry, black pepper, vaguely herbaceous

Taste: well structured and balanced, quite tannic but also quite soft

FOOD MATCHING

Roasted meats like beef, lamb or wild game.

Fettuccine al ragu' di cinghiale. Seasoned cheeses.

Berliner Wine Trophy 2020

Gold Medal

Rendola 2014



London Wine Competition 2020

Bronze Medal

Rendola Rosso Toscana IGT 2014

