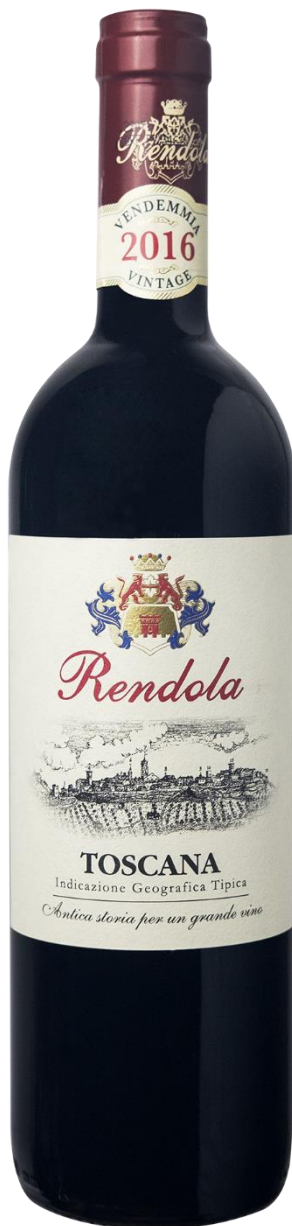




Rendola

ROSSO TOSCANA IGT



History: Rendola Toscana IGT is a typical Tuscan blend characterized by a strong and mature taste; it ages 24 months in oak.

Appellation: Toscana IGT

Method of Production: traditional

Vintage: 2016

Grape Varieties: 80% Sangiovese, 20% Merlot

Wine-making Technique: Pressing and destemming of the bunches taking care not to break the integrity of the grapes. Subsequent alcoholic fermentation in stainless steel at a controlled temperature of 26/28 degrees.

ANALYTICAL DATA

Alcohol: 13% Vol.

Residual sugar: 8 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