

# PATTINI

## TOSCANA ROSSO I.G.T.



<b>Wine type:</b>	Red wine
<b>Grapes:</b>	90% Sangiovese, 10% Syrah
<b>Appellation:</b>	Toscana IGT
<b>Production area:</b>	Tuscany, Italy
<b>Cellaring:</b>	3 years
<b>Bottle size:</b>	750 ml
<b>Serving temp.:</b>	18 - 20° C
<b>Alcohol content:</b>	13,5% Vol.

**Colour:** Ruby red colour with violet hues.

**Fragrance:** Fruity and spicy bouquet, with important reminders of cinnamon and liquorice.

**Taste:** Dry and soft on the palate, with a pleasantly tannic aftertaste.

**Pairing:** Perfect with savoury first courses, roasted meats, wild game.

### VINIFICATION:

After crushing, grapes are fermented in stainless steel tanks by selected yeasts. Fermentation's temperature is contained within 26-28°C and the must is pumped over its skins twice a day to draw colouring substances and tannins. After 18-20 days the wine is separated from the dregs to prevent solubilisations of bitter tannins. After 6 months of aging in French oak barrels, the wine is refined in big oak cask for furthers 12 months, and then in stainless steel tank until bottling.

