

PATTINI

TOSCANA ROSSO I.G.T.



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

