



VERRAZZANO

Bottiglia Particolare

Bottiglia Particolare red wine is the outcome of the winery's research and innovation, resulting from the blending of Sangiovese and Cabernet Sauvignon. Warming and binding wine with a ruby red colour and strong purplish reflexes. Intense and wide scent, with hints of red wood fruits, vanilla and oak. Elegant, rich in silky and soft tannins, followed by a background of persistent notes of vanilla and chocolate.

Typology: I.G.T Supertuscan



Grapes varieties: Sangiovese and Cabernet Sauvignon

Alcohol: 14,00% vol.

Production area: Greve in Chianti

Soil: prevalence of limestone

Harvesting: done by hand

Vinification: fermentation in small masses of 50 hl. at a controlled temperature and a maceration period of about 17 days with frequent pumping over and fulling.

Fining: obtained in Chateau type barriques (75% Allier- 25% Vosges) for a period of 12 months.

First vintage: 1982

Annual production: 20.000 bottles

Sizes: 750 ml - 1,5 lt

Coupling: game, main courses based on game and wild boar, roast

Serving temperature: 18-20 °C

