



VERRAZZANO

Red Verrazzano

Intense, ruby red colour, wide scent with notes of red fruits and spices. The taste is harmonious and balanced, good structure, with thick but smooth tannins and pleasant hints of red fruits.

Typology: IGT Tuscan red wine 

Grapes varieties: Syrah and Sangiovese

Alcohol: 13,50% vol

Production area: Greve in Chianti

Soil: prevalence of limestone

Harvesting: done by hand

Vinification: fermentation at a controller temperature with a maximum of 28°C, a maceration period of 12-14 days with frequent pumping over and fulling.

Fining: obtained in medium grain French oak tonneau (500 lt each) for about 8 months followed by a period of min. 4 months in bottles.

First vintage: 2006

Annual production: 20.000 bottles

Sizes: 750 ml

Coupling: main courses, white meat, fresh cheese, vegetable dishes

Serving temperature: 15-17 °C

