

Coltifredi

Rosso Toscana IGT

A.B.V.: 14%



Varietal

- 70% Sangiovese, 15% Merlot, 15% Syrah

Location/Production

- Chianti Area - Toscana.
- Harvested by hand with strict selection of the best grapes.
- Fermentation on the skins 12 days, with controlled temperature 30°C.
- Aged in French barriques for 12 months and then refined for at least 3 months in the bottle.

Color, Nose & Palate

- This “Supertuscan” style wine, is a bright intense ruby red colored one, with a rich and sophisticated bouquet. Perfect balance between grape tannins and wood tannins that make it tasty, full bodied, with a persistent aftertaste. Noble wine.

