

COMPANY: METINELLA

Wine Name: Rossodisera

CLASSIFICATION: Rosso di Montepulciano DOC

PRODUCTION COUNTRY: Italy

GRAPE VARIETY: 90% Prugnolo Gentile, 10% Canaiolo

ALCOHOL: 13,5%

VINIFICATION

HARVEST: at a controlled temperature not exceeding 25°C. The following extraction of wine from grape skins takes place after completion of the alcoholic fermentation.

AGEING: 25 hl oak barrels for a time ranging from 8 to 10 months enables the tannin to give the wine its right completeness.

VINTAGE: 2017

TASTING

VISUAL PROFILE: ruby red

OLFACTORY PROFILE: vinous with fruity notes of wild blackberry and flowery smells.

TASTE PROFILE: harmonious, sapid and lively following Tuscan tradition

RECOMMENDED WITH: Ideal with cheese, including fresh cheese, salami, meat, wild game and first courses. Meditation wine.



Gruppo I Vinai

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