



La Fusaia

TOSCANA IGT

AREA

San Gimignano, Toscana.

GRAPES

100% Sangiovese.

VINIFICATION AND MATURATION

The must, pressed from fully ripe grapes, is vinified in vertical fermenting devices for about 10 days at a temperature of 28°C (82.4° F). Malolactic fermentation follows, after which the wine is racked into 60 hectoliter (1,579 gallon) french oak barrels for 8 months.

COLOR

Ruby red color with crimson highlights.

BOUQUET

Intense and full, the bouquet offers pleasant scents of violets, morello cherries and spices.

FLAVOR

Rounded and mouth-filling, warm with a nice fruit and a spicy finish.

SERVING TEMPERATURE

Served at around 16-18° C. (60-64° F).

FOOD COMBINATIONS

A harmonious wine that accompanies preserved meats of the Tuscan tradition, savory introductory dishes, grilled red meats and moderately aged Pecorini cheeses.

ALCOHOL LEVEL

13.5% in volume.

PRODUCER

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