

# ADONE ROSSO IGT TOSCANO



<i>Appellation:</i>	IGT
<i>Grape:</i>	Sangiovese 95% e Merlot 5%
<i>Density of plants:</i>	4.200 plants/ha
<i>Altitude:</i>	350/400 m
<i>Vinification:</i>	stemming and soft pressing, fermentation in stainless steel tanks at controlled temperature of 28-30°C, maceration for 10 days
<i>Aging potential:</i>	3-6 years
<i>Colour:</i>	ruby red
<i>Bouquet:</i>	bouquet of violet, cherry and blackberry
<i>Taste:</i>	pleasant, dry and well balanced
<i>Accompanies:</i>	this wine matches all kind of food. Great with cold cuts, first dishes, poultry and red meat. It matches with fish soup with tomatoes.