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# M.N. Toscana Rosso IGT

#### Technical info

Name Denomination Wine description Alcohol Vineyard location M.N. Toscana Rosso IGT. Red Dry. 14%. Castiglion Fibocchi - Arezzo Tuscany - Italy. Malvasia Nera 100%.

## **Vines** Vineyard

#### Age 10 years old. Altitude Mt. 250 on sea level. South - East. Esposure Growing system Cordone speronato. Vines number 5300 / hectar. **Grapes production** 7 ton. / hectar. Grape harvest By hand on small boxes, in october. **Fermentation** Inox steel tanks at controlled temperature. 12 months Cement tanks, 12 months Aging French oak tonneaux, 6 months in bottle. Filtration Wine is not filtered.



### Tasting info

Visual	Clear. Very intense and deep red ruby colour, consistent body. Bottle bottom can show some solid residual due to unfiltered wine.
Olfactory	Intense and complex. Wild berries, and good flore scent on a spicy background.
Flavour	Fruity and warm with nice acidity. Very deep and persistent. Strong and smooth tannin.
Food combination Serving Temperature	Long aged cheese, roasted meat, grilled beef and pork meat, liver pate. 18-20°C