

## ROSSO SCORCIATO DOC



The Sangiovese, Canaiolo Nero, Cigliegiolo and Vermentino Rosso grapes come from 3 vineyards.

They were harvested at the end of September trying to reach phenolic ripeness without losing freshness.

Fermentation, as for white grapes, was carried out in cement barrels without selected yeasts, with the sole addition of our “mother yeast”.

To preserve the natural freshness and floweriness of the wine we have prevented the fermentation temperatures from exceeding 25 degrees.

After fermentation, the wine naturally underwent malolactic fermentation in cement barrels and, again in cement, was aged on its fine lees for 5 months.

### CHARACTERISTICS

The wine opens to the nose with brilliant aromas of flowers and red fruit, completing itself with hints of spices and aromatic herbs. On the flavour side we find the juicy and almost crunchy fruit, the tannin, although still young, has a noble scratch, the wine has a vertical, elegant, deep gait.

### TASTING

From beans to roasted meat, through cold cuts and seasoned cheese. A crouton with the prized Lardo di Colonnata, but also at the end of the meal with chestnuts, for example.  
*For jazz music lovers: sip at the rhythm of Bossa Nova.*

Alcohol 13 % vol

