



PRIVO ROSSO TOSCANO IGT

A wine without added sulphites that is the fruit of our passion, which expresses the purity of Maremma and the boldness of our philosophy. Strong, complex structure with a persistent, spicy finish.

Grape variety: Sangiovese, Alicante

Production area: Magliano in Tuscany

Annual production: 15,000 bottles

Grape harvest: manual, in crates. First week of the month for Alicante, mid-September for Sangiovese.

Vinification: after careful sorting, the grapes are destemmed, crushed and left to ferment for about ten days in small steel tanks at a controlled temperature. Once fermentation is complete, the wine is decanted and left to rest until malolactic conversion is completed. It is then decanted once more and left to rest in the tank until bottling. During each stage of processing the wine is protected from contact with the air and no sulphites or other antioxidants are added.

Flavour and aroma: it is a wine where the fresh, fruity aspect of the grapes prevails, with good body and pleasant persistence. The nose has hints of blackberry, cherry and red berries.

Alcoholic degree: 14%

Pairings: pasta dishes with red sauces and meat sauce, red meat, spicy dishes, eggs.

Serving temperature: 18°C.

Certification: ICEA – Naturland Fair