



ROSSO DI CLAUSURA

ROSSO DI CLAUSURA focuses on the characteristics of Sangiovese, to which a small percentage of Merlot is added, to achieve at an unexpected result in terms of grace and elegance. While a spicy component and the aromas of ripe fruit and plum jam characterise the nose, its greatest merit is undoubtedly its velvety smoothness on the palate, where it expresses all its roundness and allure in a deliciously savoury finish. Rosso di Clausura penetrates your soul with the very first sip.

.....

INDICAZIONE GEOGRAFICA PROTETTA (IGP)

Grape varieties: 80% Sangiovese, 20% Merlot

Qualification: Toscano Rosso

Aging: : in steel tanks for three months, followed by 24 months in old French oak barriques

Colour: clear, deep garnet red

Perfume: very intense, persistent and excellent

Flavour: sturdy, balanced, very intense and persistent

Alcohol content: 14%

