



# BACCANO

ROSSO TOSCANO

**Baccano** makes you want a second glass straight away. Delicious right to the last drop, “joyful” with an inviting bouquet; its label, featuring a solar lunar eclipse, evokes the possibility to enjoy this wine both by day and by night. Baccano is made mostly with Sangiovese, with the addition of a refined blend of Syrah and Merlot, and sensory examination reveals the scent of the cherries that grow around the Certosa. It has a full, concentrated body with evident, almost crunchy tannins that harmonise beautifully with a well-balanced alcoholic component. The finish develops considerably on the palate. It can be served chilled, at 11-12°C. The perfect wine for making a noise or, in Italian, “fare baccano”.



## INDICAZIONE GEOGRAFICA PROTETTA (IGP)

**Grape variety:** Sangiovese 80% Syrah 20%

**Qualification:** Toscano rosso

**Aging:** Vinified in steel for 3 months and matured for 6 months in used French oak barrel.

**Colour:** Ruby red with slight hints of garnet

**Bouquet:** Intense, loaded with red berry fruits

**Palate:** Good body with nicely distributed tannins and a lively nerve that supports it

**Alcohol:** 13,5%

