



Insidios IGT Toscana Rosso

Vintage: 2017

Vineyard: Castagneto Carducci, Bolgheri, Maremma-Toscana

Grapes: 65% Merlot, 20% Syrah and Petit Verdot, 15% Cabernet Franc

Yield/hectare: 80 quintal

Vinification:

The manual harvest of the grapes is based on the different ripening times of the different grape varieties. Upon arrival at the winery, each batch was vinified separately and remontages and delestages were carried out to ensure perfect extraction. Mash fermentation takes about 25 days at temperatures never exceeding 28 ° C. After extorting the mash it follows the malolactic fermentation. The vinification takes place partly in new and used barriques, partly in cement tanks for about 10 months. After this time the wine will be blended and bottled. It refines for a further 6 months in the bottle before it goes on sale.

Alcoholic degree: 13,5 % Vol.

Description and characteristics:

Intense, ruby red color, fruity nose of berries, vanilla and spices. Inviting on the palate, soft and balanced with wellintegrated tannins. A rich, intense wine that promises light drinking pleasure at the same time.

Best with:

Grilled red meat, grilled Fiorentina steak, pasta Bolognese or pasta with wild boar stew.