



VITICOLTORI
SENESI ARETINI

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Vigne

TOSCANA ROSSO

I.G.T.

葡萄种类	50%桑娇维塞,其余的50%是有以下的品种组成:梅洛,西拉,赤霞珠,科罗里诺,卡内奥罗,绮丽叶骄罗,玛墨兰
颜色	明亮的宝石红色,隐隐约约带点紫色。
香味	果香味浓郁,带着一阵阵的紫罗兰香气,以新鲜红果为主。
口感	天鹅绒般的丝滑,单宁和谐,酸甜平衡
技术参考	用传统方式在不锈钢桶里进行浸泡提炼15天到20天左右,控制温度在25-28°C. 陈年:装瓶前有经过短时间钢桶里熟化,然后在瓶中陈年1一个月之后就可以出售。
饮用温度	16/18度
配餐种类	成熟的奶酪和意大利汤面
Blend	50% Sangiovese, 50% is a mix Merlot, Syrah, Cabernet Sauvignon, Colorino, Canaiolo, Ciliegolo and Mammolo
Colour	bright ruby red wine with purple shades
Perfume	ruity bouquet with a touch of violets, red fruits
Palate	Soft, round, velvety
Technical notes	Maceration is carried out according to the traditional method in stainless steel (300 hl) with floating caps for about 15-20 days under controlled temperature (25-28°C)
Serving Temp.	16/18°C
Food Paring	Appetizers, fresh cheeses and light main courses

