

dedicated to those who live intensely in the present but with a careful look at the history and magic of the time, and to those who drinking our wine are excited to perceive the strong bond with our land

Phiesaule

## INFINTO I.G.T.

## **TECHNICAL NOTES**

TYPOLOGY rosso toscano i.g.t.

VINE VARIETY san giovese, syrah, merlot, cabernet sauvignon

ALTITUDE OF VINEYARDS 250-280 metri s.l.m.

TRAINING SYSTEM spur cordon

HARVEST hand picked and s elected

FERMENTATION in steel at controlled temperature with maceration for 15-20 day

MATURATION 18 months in barriques di oak francese

AGING 6 months in bottle

ALCOHOL 15,0 %

SERVING TEMPERATURE 18°

## TASTING NOTES

VISUAL ASPECT intense and deep ruby red

FLAVOUR ripe fruit aromas and spicy notes

TASTE Wide and fruity with dense tannic texture anddensity sustained by good component

long and persistent final acidity

COMBINATION WITH FOOD Tasty first courses, grilled meat,

aged cheeses

