

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

Phiecaule

## **MAGNIFICO I.G.T.**

## **TECHNICAL NOTES**

TYPOLOGY rosso toscano i.g.t.

VINE VARIETY san giovese, merlot, cabernet sauvignon

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

TRAINING SYSTEM spur cordon

HARVEST hand picked and selected

FERMENTATION in steel at controlled temperature

with maceration for 25 day

MATURATION 8 months in French oak barriques

AGING 6 months in bottle

ALCOHOL 14,0 %

SERVING TEMPERATURE 18°

## TASTING NOTES

VISUAL ASPECT intense ruby red

FLAVOUR small red berry fruit jam

they integrate with balsamic notes

TASTE concentration of the fruit and soft tannins

and well balanced

COMBINATION WITH FOOD first courses with long cooking sauces,

grilled meat, aged cheeses

