



LE  
LODOLE

2016

Rosso di Toscana  
Indicazione Geografica Tipica



**Wine:** Rosso Toscano I.G.T.

**Grapes:** Sangiovese 70%, Merlot 15%, Cabernet Sauvignon 15%

**Harvest:** By hand

**Vinification:** Controlled alcoholic fermentation at 20-25°C in stainless steel tanks with automatics pumping over and punching down of the cap. At least 18 days of maceration on the lees. Malolactic fermentation.

**Ageing:** 6 months in barrique, 24 months in 45 hectoliter barrels of French oak, 6 months in concrete tanks, 6 months in bottle

**Sensory profile:** It's a limpid wine with a deep ruby color with some purple highlights and a good consistency. The beauty and incense fragrance is characterized by a pot-pourri of dried flowers and a mixed berries jam. Balsamic, it presents a spicy note of green pepper and tomato leaf, followed by notes of white chocolate and vanilla. The tannins are very elegant and rounded. It is characterized by a good freshness and mineral salts, intense, persistent in mouth and ready to drink.

**Suggestions:** It's a perfect wine for aperitif but also for meditation. Excellent also for all medium complexity and fatness dishes like lasagna, red grilled meat or wild game.

Bordelaise

750ml

