



CASTELLI DEL GREVEPESA



ROSSO TOSCANO IGT

Geographical region: Tuscany – Italy

Grape varieties: 95% Sangiovese, 5% Canaiolo

Wine Description: Rosso Toscano is a ruby-red colored wine. It opens with pleasant and fruity note of marasca cherry coming from Sangiovese grapes. It's winy and well balanced with a persistent finish.

Vinification: Fermentation 10 days on the skins, with controlled temperature 25C.

Aging: In steel container and big oak cask from 3 to 6 months.

Food recommendations: Best served with crostini, salami, savory meat and beef stew.

Best served at: 16-18°C