



TRALUNA 2016

With its vibrant ruby red with violet hues, it expresses aromas of dark cherries and forest berries.

A pleasant and elegant wine that can be enjoyed on its own, as well accompanying a wide selection of different dishes.

Denominazione I.G.T. Rosso di Toscana

DESCRIPTION

Appearance: Ruby red with violet hues.

Aroma and Taste: Aromas of violet, red and black forest berries, ripe cherry, lightly spiced. Pleasant to the palate, soft and smooth, persistent

VINIFICATION

Alcoholic fermentation: in stainless steel tanks at controlled temperatures of 26-28°C, with maceration on the skins for 15/18 days.

Malolactic fermentation: In stainless steel tanks.

Aging: 6 months in stainless steel tanks

Food pairing: Dishes based on red meat, roasted or stewed; noble white meats like rabbit or fowl; typical Tuscan dishes with vegetables; beans and lentils

PALLETIZATION

Palletization: ● 125 cases 6x75cl

TECHNICAL NOTES

Varietals: 80% Sangiovese, 20% red grapes derived from varieties that can suitably be grown in Tuscany.

Alcohol: 13% vol

Bottle sizes: 0.75 lt

Serving temperature: 16/18 °C

Evaluation: ★ ★ ★ ★ ★

2016 was a great year, due to the dry summer weather.

The wide temperature range between day-time and night-time let grapes maturing optimally.

Well balanced sugar content and intense aromas.