



TRALUNA

Toscana IGT Rosso

Ruby red with violet hues, Traluna comes from Sangiovese grapes grown on clay and silt-sandy soils which are, particularly fresh and rich in minerals. The result is a wine with delicate aromas, round, light, persuasive, characterized by slightly spicy notes and red berried fruits.

GRAPE VARIETIES: 100% Sangiovese

VINIFICATION: In steel tanks at controlled temperature (26/28 °C) with maceration (skin contact) for at least 15/18 days.

AGEING: 6 months in steel tanks.

ALCOHOL CONTENT: 13,5% vol.

SERVING TEMPERATURE: 16/18 °C

FOOD PAIRINGS: It matches red meat, roasts and stews, noble white meat dishes, Tuscan-Style vegetable dishes, pulses.

TASTING NOTES:

Aromas of violet, wild berries, mature red cherry, slightly spicy. The taste is pleasant, round, light and lengthy.