



CASTELLO
DI QUERCETO



IL QUERCETINO TOSCANA IGT

Appellation: IGT Toscana

Grape varieties: Sangiovese (40%), Merlot (40%) and Syrah (20%) grapes.

Fermentation: for about 10 days at 28°C

Aging: maturation in stainless steel tanks.

Alcohol: 13%

Wine profile: A very pleasant and easy-drinking wine, thanks to its soft and enveloping style with a fruity aftertaste.

Food pairings: Cured meats, cheeses, first courses and delicate second courses.