

SAN FIORENZO

Bolgheri Rosso DOC

Grapes: 60% Merlot, Cabernet Sauvignon 40%

Appellation: Bolgheri DOC

Notes: Silt-sandy soil typical of the area.

After fermentation and maceration for 18 days, it is aged for 12 months in French oak barrels.

Purple in appearance, it exhibits a bouquet redolent of wild berry preserves, lifted by smooth notes of spice. On the palate, it is beautifully balanced and delicious with supple, velvety tannins. Ideal pairing with ravioli with duck ragout, grilled lamb chops and roasted pork.

Serving: Serve at 65°F

Total acidity: 5.3 g/l

Residual Sugar: 0.5 g/l

Alcohol by Volume: 13.5%

Formats: 750ml/6 bottles

