



Toscana Rosso

Kosher for Passover

Grapes: 85% Sangiovese, 10% Canaiolo, and 5% Merlot.

Vinification: The grapes are picked variety by variety, de-stemmed, pressed and placed into stainless fermentation tanks, at temperatures between 78° to 82° F. The period of skin contact is approximately 10 days. The extraction techniques are aimed at maximizing aroma and fragrance, soft and supple tannins, and emphasizing the tonic acidity and savory, mineral character. Aging in stainless steel tanks to showcase the fruit.

Appellation: IGT Tuscany - Italy

Notes: Intense, clean, characterized by fruity notes. Young and easy to drink. Persistent red fruit notes on the palate and a medium intensity.

Food Pairing: Ideal wine to drink with every day Italian dishes such pasta, meat and tomato sauces.

Serving: Serve at 60°- 62°F

Alcohol by Volume: 13%

Formats: 750ml/12 bottles

This Wine is Kosher For Passover

This wine is Gelatin Free

This wine is suitable for Vegans & Vegetarians

