

# Guadalmare

## Maremma Toscana Rosso DOC

**Production area:** TUSCANY

**Alcohol content:** 13% Vol.

**Grapes:** RED- GRAPE VARIETIES  
ACCORDING TO PRODUCTION PROTOCOL

30% Sangiovese, 30% Cabernet Sauvignon, 40% Merlot

### VINIFICATION AND REFINING

Maremma DOC is ideal as an everyday-drinking wine.

After the harvest, alcoholic fermentation takes place in stainless steel tanks at controlled temperature for about two weeks. The wine then spends a refinement period in order to boost its characteristics at its best.

### TASTING NOTES

**Colour:** Dark ruby red colour with purple hues, tending to garnet with ageing.

**Bouquet:** Fruitiness with notes of cherries and white chocolate.

**Flavour:** Great complexity, warm with balsamic finish.

### FOOD PAIRINGS

Ideal with grilled meats, steaks and game meats.

*Service Temperature:* 18/20°C.

### CURIOSITY

Maremma is Italy's Wild West. Situated in southern Tuscany, the coastline is a landscape of white sandy beaches, umbrella pines, strawberry trees, oak trees and heather that gives way as one drives inland to Tuscan rolling hills covered in olive trees and ancient hamlets.

### AWARDS

**95 pts:** Luca Maroni Annuario 2023 - vintage 2019

**90Gold:** Gilbert&Gaillard 2019 – vintage 2018

