

ESSENZA

Toscana Rosso IGT



Production area: TUSCANY

Alcohol content: 13,5% Vol.

Grapes: 90% SANGIOVESE
10% MERLOT

VINIFICATION

We follow the old traditional vinification method: completely mature grapes harvested from vineyards and immediately processed, the fermentation and maceration with the skins take place at controlled temperatures of 26-28°C for about two weeks.

Afterwards, the wine is pressed and proceeds to the malolactic fermentation. When the wine is ready the process is completed with a tangential filtration prior the bottling.

TASTING NOTES

Colour: Intense ruby red.

Bouquet: Aromas of cherry, dark fruits and notes of vanilla.

Taste: Soft and silky tannins.

FOOD PAIRINGS

Ideal with pasta dishes and grilled red meats.

Service Temperature: 16/18°C.

SUSTAINABLY PRODUCED WINE

A Sustainable Winery under Equalitas is a wine production facility that meets rigorous standards of environmental responsibility, social equity, and economic viability throughout its operations. Certified by the Equalitas sustainability standard, such a winery demonstrates a commitment to reducing environmental impact (e.g., energy use, water management, biodiversity protection), ensuring fair and ethical labor practices, and maintaining transparent, economically sound business practices. The Equalitas certification encompasses the entire production chain—from vineyard to bottle—promoting continuous improvement and accountability in sustainable winemaking.

