



LA FONTE (Super Tuscan)

Casanuova di Ama I.G.T. Toscana Rosso

TECHNICAL SHEET



CHARACTERISTICS: bright red coloured; particular dry taste, rich flavour and intense smell. Harmonic, velvety tannins.

VINE VARIETIES: a very strict selection of grapes is used to make this precious wine, which is produced in very limited quantities. The grape varieties used are: 50% Merlot and the remaining 50% Sangiovese.

GRAPE HARVEST: the grapes used to make this precious wine are harvested with great care, taking only the bunches that have reached perfect ripeness.

VINIFICATION: immediately after the harvest and after the destemming, the grapes are moved into the fermentation vats. In the vats, the "tumultuous fermentation" begins and lasts 10/12 days. During this process, the temperature is carefully regulated to preserve the characteristic aromas of the different grapes. The Sangiovese and Merlot grapes are harvested and vinified separately. The two wines are blended before ageing in wood.

COMPSUMPTION: bottling starts 24 months after the harvest; the wine is at its best after aging between three and ten years.

USE: our selected wine "La Fonte" goes well with every "strong dish": roasts, game, cheese, cold cuts.

IDEAL TEMPERATURE: ambient temperature, about 17/18° C.

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