

Il Tintorosso Toscana

INDICAZIONE GEOGRAFICA TIPICA

From the heart of Tuscany's Maremma zone comes this characterful wine, produced according to organic vine-growing methods with total respect for nature and the environment.



TASTING NOTE

A lively ruby red in color, on the nose it displays intense notes of ripe red berry fruits, along with delicate floral and spicy nuances. On the palate it is dry and harmonious, with evident but velvety tannins that are well balanced by an attractive sensation of freshness.

GRAPES

Sangiovese and Merlot

ORIGIN

The 24 hectare Doganella vineyard, situated at Pitigliano, in the heart of the Tuscan Maremma, on soils rich in limestone and tuff of volcanic origin, as well as a certain amount of clay.



VINIFICATION and MATURATION

Fermentation for 12 days
in stainless steel vats.
Maturation for around 6 months
in Slavonian oak casks.

ALCOHOL

13% vol.

SERVING TEMPERATURE

16-18°C

SERVING SUGGESTIONS

Richly flavored meat-based pasta and rice dishes, Italian cold cuts and fresh or relatively young cheeses.

BOTTLE SIZE

750 ml

www.tommasinaturae.com

