

SELACHUS™

TOSCANA ROSSO

Grape Varietals: 40% Merlot, 30% Cabernet Sauvignon, 30% Cabernet Franc.

Average age of the vines: 10-15 years.

Soil: sandy and silty.

Harvest Period: end of September - beginning of October.

Vinification: each grape variety undergoes its own fermentation; all undergo a traditional red wine fermentation with a 15-day maceration period. This is followed by the blending and a malolactic fermentation. The wine is then aged for 12 months in French oak barriques.

Alcohol Content: 14% by vol.

Residual Sugar: 1 grams per liter.

Color: intense ruby red with purple reflections.

Aroma: rich with notes of ripe plum, blackberry, black cherry, dark chocolate, and licorice.

Palate: harmonious with an excellent structure and soft tannins. The notes of fruit are present on the palate as well. Nice persistency with a nice aftertaste of dark chocolate.

Food Suggestions: red meat, cured meats, complex pasta dishes.

Serving Temperature: 16-18 °C / 61-64 °F.

