

ESPRIT DU VIN

'An occasion for every wine'

NEBBIANO Tuscany I.G.T.



Winemaker's Notes

This wine is made with carefully selected grapes. Maceration without stalks continues for 14 days in stainless steel tanks. Malolactic fermentation in steel tanks is followed by aging in oak barrels for 6 months. The wine is assembled in stainless steel tanks. The wine is then filtered and is aged in the bottle for at least 3 months.

Description

This wine is a ruby-red color and is characterized by a delicate aroma of cherries and cloves. The taste is fruity, medium-bodied, with soft tannins and is well balanced. This wine has good persistence of aroma and flavour.

Serving Suggestion

Pair with foods such as braised short ribs, beef roasts, bollito misto and anything that involves truffles.

Spec Sheet

Vineyard	La Montanina
Varietal	Sangiovese 100%
Appellation	Tuscany
Vintage	2012
Body	Medium
Alcohol %	13%