



Cretum Rosso Toscana I.G.T.



GRAPE VARIETIES: 34% Sangiovese 33% Merlot 33% Cabernet Sauvignon.

GRAPE YIELD PER HECTARE: 50 quintals.

GROWING LOCATION:
Castelnuovo Berardenga (Siena).

CHARACTERISTICS OF VINEYARD:
Hillside vineyard facing south 320/330 meters above sea level.

WINE-MAKING PROCESS:
This wine is made from a rigorous selection of our wine-estate's best Sangiovese, Merlot, and Cabernet Sauvignon grapes, grown at just a few kilometers from the Crete Senesi area (from which it takes its name: Cretum). A traditional but rigorous process of fermentation "in rosso" is used separately on the three grape varieties and lasts roughly 20 days (including maceration) to produce a final blend that is then refined in tonneaux in order to reach the complexity of the final product.

ORGANOLEPTIC CHARACTERISTICS:
Bright ruby color, ripe red fruit aroma. Vivid, well balanced palate with fine tannins and excellent fruity notes.

ALCOHOL CONTENT: 13% vol.

FOOD SUGGESTIONS:
Tasty pasta dishes, grilled or roasted meat and medium aged cheese.

SERVING TEMPERATURE: 16°-18°C.

AVAILABLE BOTTLE SIZES: Bottle I. 0.75