



Corte Medicea Merlot “Atos”



Varietal: 100% Merlot

Appellation: IGT Toscana

Alcohol %: 14.

Residual Sugar: gr / liter

Acidity: gr / liter

ph:

Tasting Notes: Atos being characterized by its intensity, complexity and elegance . The intense purple color, the rich bouquet and the wide range of aromas that emerge on the palate are the result of passion and dedication that go into the production of this wine.

Limited production of only 10,000 bottles!

Aging: 18 months in barrique (225L) followed by 6 months in the bottle.

Winemaking: About 6 days of cold maceration 0 – 4C and 16 days of fermentation with selected autochthonous yeast.

Food Pairing: Bistecca all Fiorentina, T Bone and all red meats and game.



Accolades

2018 **99** pts Vinous

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