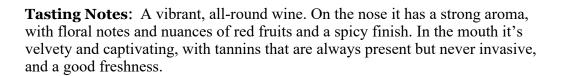


Appellation: Toscana Rosso IGT Alcohol %: 14

Residual Sugar: Acidity: 5 g/l

Dry Extract: g/l **Ph:** g/l



Aging: 12 months in 3rd and 4th passage barriques then 6 months in steel.

Food Pairing: It pairs perfectly with the dishes of the Tuscan tradition, but it goes well also with the spicier dishes typical of oriental cuisine.



2019 95 pts J. Suckling

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