

P E R E L L I

MAESTÀ



DESCRIPTION

Wine: Red Toscana

Appellation: DOCG

Year: 2019

Grape Varieties: Sangiovese

Altitude: 350 metri s.l.m.

Features soil: mainly rocky terrain with galestri, sandstones and alberese

Average age of the vineyards: 40 years

Training system: spurred cordon

Maturation: 18 months in barriques

Aging: 3 months min. in bottle

Alcool: 14,5%

VINIFICATION

Soft pressing, fermentation in cement at controlled temperature followed by malolactic fermentation.

Maceration on the skins for 20 days.

TASTING

View: ruby red

Hints: sweet hints of small berries with spicy notes of vanilla and black pepper

Tasting notes: good acidity not predominant, long and pleasant

Serving temperature: 18 ° C

Pairings: first courses of meat, steak and carbonara



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