



Bossù Toscana igt



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| | Clay | Soil |
| Sangiovese 70%, Merlot 30% | | Grapes variety |
| End of September, beginning of October | | Harvest |
| in stainless steel tanks at a temperature of about 25 °C | | Vinification |
| 20/24 months in oak barrels and 20 months in bottle | | Ageing |
| | ruby red Granto | Colour |
| | ripe red fruits, vanilla, balsamic, spices | Aroma |
| | intense, persistent very complex. | Tasting notes |
| | cheese, stewed meat, game | Pairings |
| | 18°-20° C (64,5°-68°F) | Serving temperature |
| | 14% | Alcohol |
| | 3 g / L | Residual sugar |

