



TENUTA  
SCRAFANA



BERULFO

*Toscana IGT Red*

2018



#### GRAPE VARIETIES

Merlot, Cabernet Sauvignon, Sangiovese.

#### VINIFICATION/MATURATION

Hand-picked grapes are vinified separately in cement and stainless-steel tanks at a controlled temperature of 25 °C (77 °F). Maceration lasts an average of 20 days, during which daily pumping and délestages are carried out aimed at greater extraction.

After malolactic fermentation, it is aged in French oak barrels for 24 months.

#### TASTING NOTES/SENSORY ANALYSIS

Wine with an intense ruby red color with violet reflections. Intense bouquet, very elegant and refined aromas with floral and fruity notes with notes of black currant and forest undergrowth follow by spicy hints, supported by balsamic notes.

The flavor is full with a balanced body, prominent tannins which reduce the perception of softness, but which indicates a great potential future.

Harmonious wine, with character and personality. It finishes with a long persistence on notes of freshness and spice.

#### ALCOHOL CONTENT

14,5 % vol.

#### PAIRINGS

Pork loin baked in foil, guinea fowl in red wine, pigeons in casserole, braised beef.

#### SERVING TEMPERATURE

16 – 18 °C (61 – 65 °F)

#### GOBLET TYPE

Goblet with large, elongated cup