



BERULFO

Toscana IGT Red

2017

VINIFICATION

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.

MATURATION

At the end of malolactic fermentation, it is aged in French oak barrels for 12 months

TASTING NOTES/SENSORY ANALYSIS

Wine with an intense ruby red color, almost deep with ruby-violet reflections.
Bouquet that denotes complexity formed by fruity aromas of currant, red plum, violet and elderflower floral, with a spicy finish from hints of black pepper.
Rich and full flavor, enveloping, velvety and warm well balanced by freshness and a texture of soft tannins well integrated and non-invasive that give it character and personality. It closes with a long taste-olfactory persistence on fine and elegant balsamic notes.

PAIRINGS

Pork loin, beef stew with polenta, seasoned Pecorino di Pienza.

SERVING TEMPERATURE AT THE TABLE

16 - 17 °C (61 - 63 °F)

GOBLET TYPE

Goblet with large cup.
