



VILLA PUCCINI

Toscana I.G.T.

Area of Production: Tuscany

Varietals: 90% Sangiovese and 10% Merlot

Alcohol: 12.5%

Wine Notes: Bright ruby red color with a characteristic bouquet filled with vanilla and fruit scents. Gentle and harmonious on the palate, leading to flavors of cherries and plums, and a lightly oaked finish.

Wine Making Technique: Following the old traditional vinification method, completely mature grapes are harvested from the vineyards and crushed immediately. Afterwards the grapes are poured into large stainless steel tanks for fermentation. The primary fermentation evolves at a controlled temperature of 27/28° for a certain period of time. When the primary fermentation is perfect, the wine is filtered and stored at a constant temperature in oak casks and small barriques for a minimum of 6 months, before being released.

Recommended Pairings: Ideal with all Mediterranean dishes, roasts, game meats, rich pastas and spicy cheeses.

Reviews:

91 pts JamesSuckling.com - 2015 vintage

