



## Il Greto Toscana IGT



**CLASSIFICATION:**

Toscana IGT.

**GRAPE VARIETIES:**

40% Sangiovese, 30% Merlot, 30% Cabernet Sauv.

**GROWING LOCATION:**

Castelnuovo Berardenga (SI), Tuscany.

**VINEYARD:**

Tufaceous with presence of soil skeleton and some argillaceous schist. Grape yield 3 tons/acre. Spurred cordon.

**MATURATION AND REFINEMENT:**

Traditional, with fermentation in stainless steel vats for 5 days at a controlled temperature, followed by short-term maceration on the skins (2/3 days). The wine matures in cement tanks for 3 months and is then ready for bottling in the following summer. Aging in bottle for 3 months.

**TASTING NOTES:**

Colour: Bright ruby red with appealing purple hues.

Nose: Rose, violet and cherry.

Palate: Soft and well balanced on the palate, medium tannins, red fruit flavors, elegant structure.

**ALCOHOL CONTENT:** 13% vol.

**RECOMMENDED PAIRINGS:**

White meat, pasta and medium mature cheeses.

**SERVING TEMPERATURE:** 60°-64°F.

**BOTTLE SIZES AVAILABLE:** 0.75 l.

**PRODUCTION:** 20.000 bottles.



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