



TOSCANA - "Diablo Rosso" - IGT 2014

Denomination: Toscana IGT

Varietal: 95% Sangiovese, 5% other

Alcohol Content: 13.5% Vol.

Vinification: This wine originates from produced on the estate. After the harvest the grapes go through fermentation in temperature-controlled steel vats and undergo pumping over and délestage to maximize the extraction of all the structural components of the wine from the skins giving it longevity and structure.

Aging: Aged for 10 months in steel barrels.

Bottle Aging: After aging, the wine is bottled and refined for another 2 months.

Color and Tasting Notes: Bright red in color. Fruity, fresh. On the palate, young, good acidity and persistence.

Suggested serving temperature: 17° - 20°C (62 - 68°F)



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