



IL FORTINO 2018 IGT Tuscany

Tipologia	Typical Geographical Indication
Zona d'origine	Loc. Cercatoia, Montecarlo Municipality
Tipo di terreno	Medium texture
Vitigni	100% Syrah
nentazione e affinamento	Created from grapes belonging to the oldest Syrah vineyard of Italy, it ferments in stainless steel and ages in french oak barriques for about 18 months.
Alcol	14%
Formati	0,750 lt black Burgundy Liberty bottle in boxes of 6 bottles 1,5 lt dark green Champenoise bottle in single boxes Jeroboam 3 lt
Colore	Red with violet reflexes.
Profumo	Intense, wide, with red fruit, strong nose of underbrush, blackberries, balsamic notes and spicy.
Gusto	Very full bodied and fruity, with a great structure and balanced, powerful tannin, thick and soft , well integrated to its acidity and its dense structure.
Abbinamenti consigliati	Grilled red and white meat with or without sauces, delicate roast meat.
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Solfiti Contains Sulphites