



IL FORTINO 2018 IGT Tuscany

Appellation Typical Geographical Indication

Origin area Loc. Cercatoia, Montecarlo Municipality

Soil Medium texture

Varieties 100% Syrah

Fermentation and ageing 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%

Sizes 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

Colour Red with violet reflexes.

Scent Intense, wide, with red fruit, strong nose of underbrush, blackberries, balsamic notes and spicy.

Taste 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.

Food matching Grilled red and white meat with or without sauces, delicate roast meat.

Sulphites Contains Sulphites