



ROSSO DEI TEMPLARI

IGT TOSCANA
ROSSO



TECHNICAL CARD

Wine Type: IGT Toscana Rosso

Grape Type: Cabernet and Merlot

Ground: Hilly

System of growing: Guyot

Wine making: Traditional in red, with frequent boiling and delestage, for a greater extraction of colours and substances poliphénoliques with maceration for 10-15 days

Colour: Red currant

Olfactory and gustatory notes: Notes of ripe red fruit and intense aroma of undergrowth and herbaceous notes

Structure: Middle tall

Service Temperature: Ambient temperature

Marketing: At least 9 months after the vintage

Alcoholic degrees: 13 degrees

