



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 red wine fermentation, with frequent pump-overs and rack-and-return operations, aimed at maximising colour extraction and polyphenolic compounds, with a maceration period of 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

