



BLEND X3 SUPER TUSCAN

Denomination: I.G.P

Grapes: Syrah, Merlot and Sangiovese.

Aging in barriques: 18 months.

Alcohol level: 14,5% Vol.

Formats available: 0,75l – 1,5l

Service Temperature: 18/20 °C

Harvest and vinification: Manual harvest, careful selection of the grapes with consequent delicate de-stemming and pressing. Fermentation takes place in stainless steel tanks at a controlled temperature. The wine ages in 225-liter French oak barriques, and is then aged in the bottle.

Food pairings: Traditionally suitable for accompanying strong and full-bodied dishes, such as roasts, game, cold cuts, cheeses and first courses with an intense flavor, but it also pairs extremely well with the most delicate dishes.

Enologist: Stefano Di Blasi.

TASTING NOTES

Appearance: Intense ruby with amber tendency.

Nose: Soft tannins with hints of aromatic undergrowth.

Palate: Intense, velvety and elegant.