GRILLI ROSSO TOSCANA IGT 2016

PRODUCTION ZONE:

Greve, Siena

GRAPES: 60% Cabernet, 20% Merlot, 20% Syrah

VINEYARDS: 20-year vines

SOIL: Rich in Galestro and clay

TRAINING SYSTEM: Guyot and goblet

VINIFICATION: In Stainless Steel

AGING: Stainless steel and bottle

TASTING NOTES:

Under the ruby color, the nose is intense and complex. This is dry, full-bodied, and woody red featuring refreshing acidity. On the palate, it showcases fleshy tannins and a broad mouthfeel that leads into a long finish.

BIBI GRAETZ

