

SPOLVERINO (THE FEATHER DUSTER) TOSCANO IGT

Rooster one day, feather duster the next! Sweeping away centuries old customs we bottled one of our best wines with the modern convenience of screw cap technology. A traditional blend of Sangiovese produced from historic hillside, dry-farmed Tuscan vineyards. Displaying classic red cherry with tobacco aromas and juicy richness, it will sweep you off your feet! Enjoy with Mediterranean flavors and festive atmosphere. No cork puller required. Salute!

Closure: latest generation screwcap.

Grapes: Sangiovese, Canaiolo and other red varietals.

Vinification: maceration of the skins in the must and fermentation at controlled low temperature.

Aging: after the final blend is assembled, the wine is aged for six months or longer in oak casks.

Finishing: the wine is bottled during the second year.

Color: ruby red, garnet reflections on aging.

Bouquet: intense with classic red cherry and tobacco aromas with hints of violets.

Flavor: velvety, full bodied, well balanced with a juicy richness.

Serving temperature: 18-20°C, 64-68°F

Gastronomy: enjoy with Mediterranean flavors, in particular BBQ, grilled red meats and game

