



**Production Area:**

Hills located to the north of Florence.

**Grapes:**

Sangiovese, Canaiolo Nero, Trebbiano  
Toscano. Maximum return 100 kilos  
per hectare.

**Colour:**

Lively ruby red with glints of garnet  
with age.

**Bouquet:**

Intensely vinous with hints of almond.

**Taste:**

Harmonious, dry, sapid, slightly tannic  
that refines over time.

**Service:**

At room temperature.

**Food Suggestions:**

Typical Tuscan dishes, soups,  
flavoursome pastas and grilled red meats.