




PUGNITELLO Rosso Toscano IGT 2013 0,75l

Produced from 100% Pugnitello, an autochthonous variety discovered few years ago in a Vineyard next to Montalcino. Fragrant notes of red fruits with an elegant spicy finish. Full bodied and balanced taste. At the palate it shows delicious tannins and a balanced acidity. Suitable for aging.

It goes with spicy meat, Fiorentina steak, game, stew, vegetable pie and cheese. Serve at 18°C

Soft tannins and notes of ripe cherries characterize this wine suitable for aging

Origin	Italy
Area of cultivation	Tuscany - Maremma
Production site	Magliano in Toscana
Vineyard	Cantina LaSelva
Eco-auditor	IT-BIO-006
Quality	100% bio, Naturland, Italian agriculture, Bio-Siegel
Types of grape	Pugnitello
Alcohol [vol. %]	14
Residual sugar [g]	0.41
Acid [g/l]	6.98
pH-value	
Vegan	✓
Drink temperature	16°C - 18°C
Storage life	3 - 4 years
Maturation	12 months in French barriques (Allier-oak) and at least 6 months in bottle
Production volume (bottles)	3,600
Awards	Gold medal - Mundus Biofach; 3 grapes - Bibenda
Bar code	

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