



EOLA

Designation of origin: Costa Toscana Rosso IGT

Grape variety: Sangiovese, Merlot

Vinification:

Harvested by hand. A vibrating table is used to select the grapes. The individual grape varieties are vinified separately. Fermentation with indigenous yeast in steel tanks and subsequent malolactic fermentation in steel tanks. Aged for 12 months in steel tanks. Afterwards, the wine is bottled (without filtration).

Tasting notes from Ernesto Gentili:

The colour is a classic, intense, young ruby red, dark and compact. The bouquet is composed of an intense fruity note in the direction of ripe plums, blackberries, myrtle and fresh spices; pure and expressive. Entry onto the palate is energetic and reflects the warmth of the season. This red wine is perfectly well-balanced thanks to its fine notes of fruit and the tightly-woven, well-structured tannins. Characterized by the ripeness of the fruit, the finish is coherent, long and well-balanced. This wine can be enjoyed immediately and will also cellar well. An energetic wine which is not at all aggressive.

Serving suggestions:

There are a wide range of suggestions for this fruity red wine. However, this wine goes particularly well with traditional Tuscan antipasti, starters and main-course dishes.

Serving temperature: 16 °C