

MAGLIANO IN TOSCANA

SPLENDIDO

Typical Geographical Indication



- **Red wine**
Typical Geographical Indication (I.G.T. - Toscana).
- **Geographical location**
in Collelungo, Magliano in Toscana (Grosseto).
- **Grapes**
70% Sangiovese, 30% Merlot.
- **Vinification**
traditional red, leaving the must on the skins for 10-12 days, aged for 18 months in small oak barrels.
- **Refining**
12 months in the bottle at controlled temperature.
- **Colour**
intense ruby red.
- **Bouquet**
full and intense with hints of fruit and vanilla.
- **Taste**
warm, intense, persistent and well-balanced.
- **Analytical data**
alcohol 13-13.5%, total acidity 5.50-6%,
extract 31-32 g/l.
- **Serving temperature**
18 °C.
- **Accompanies**
roast or braised beef and game, lamb and dishes with
truffles and mushrooms.

