

SUADELA

COLLEZIONE DEGLI ENOLOGI

T O S C A N A R O S S O I G T

2 0 1 6

b y T r o m b e l l i

A deep ruby red wine, made from Merlot (50%) and Sangiovese (50%), both grown in the small but prestigious area of Montepulciano, in the province of Siena (south-east Tuscany).

The two grape varieties are vinified separately, ageing two years in *tonneaux* (500 litres) and a year in big barrels (1,000 litres). Blending is done not long before bottling.

Rich aroma of raspberries, black cherries, fig paste, light tobacco, hints of sweet spices, with floral tones in the background. In the glass, classic Sangiovese perfumes emerge. Prominent on the palate with considerable body, elegant, polished tannins, lots of freshness and good acidity, considerable flavour intensity and complexity.

A firm wine, with good length, already open but serious aging potential – easily past eight years.