




## Damare rosso

I.G.T. TOSCANA

<b>OENOLOGIST</b>	Stefano Chioccioli		
<b>LANDSCAPE</b>	Hilly		
<b>VARIETIES</b>	60% Syrah, 20% Cabernet Sauvignon, 10% Merlot, 10% Petit Verdot		
<b>AGEING</b>	in French oak barriques of 225 lt. for 14 month		
<b>REFINING</b>	in the bottle for minimum 6 month		
<b>ALCOHOL CONTENT</b>	14 % BY VOL.		
<b>SERVING TEMPERATURE</b>	18°-20° C		
<b>PAIRINGS</b>	Wild boar with crispy polenta, stuffed turkey, beef tagliata with balsamic vinegar, fresh pasta with ragù		
<b>ACCOLADES</b>	2014: James Suckling 92/100, Luca Maroni 89/100, Gambero Rosso 2 glasse		
<b>AVAILABLE SIZE</b>	0.75 L	<b>AVAILABLE MC</b>	 X12

“Beautiful ruby red, luminous and soft at the rim. Clean and linear notes of cherries and violets, enriched by herbaceous tones and clear balsamic and chocolaty accents. Structured and tannic palate, gently supported by permeating freshness. Lengthy finish with clarity of fruit and balsamic returns..”

Blend of Syrah, Cabernet Sauvignon, Merlot and Petit Verdot grapes. DAMARE Rosso is a fine example of a classic IGT Tuscan wine, with a distinctive, well-defined character. Its rich, ruby red hue is immediately striking, and the nose releases a complex array of fruit, including sourcherry, wild red berry fruit, and dried plum, enriched by smooth impressions of spice and herbs. A dense-packed suite of tannins contributes to a velvety mouth feel. DAMARE Rosso was aged for 14 months in French oak barriques.