


DIADEMA

IMPRUNETA, TOSCANA



Diadema ROSSO

I.G.T. TOSCANA

OENOLOGIST	Stefano Chioccioli
LANDSCAPE	Hilly
VARIETIES	70% Sangiovese 25% Merlot 5% Petit Verdot
AGEING	in French oak barriques of 225 lt. for 16 month
REFINING	in the bottle for minimum 6 month
ALCOHOL CONTENT	14 % BY VOL.
SERVING TEMPERATURE	18°-20° C
PAIRINGS	Beef filet with porcini mushrooms, grilled steaks and roasts, stuffed turkey.
ACCOLADES	2015: Luca Maroni 90/100, Wine Hunter 89.5/100
AVAILABLE LABELS:	Regular Label
AVAILABLE SIZE	0.75 L – 1.5 L – 3 L – 5 L
AVAILABLE MC	 X6

DIADEMA Rosso is an exceptional Tuscan red wine, made from a rigorous selection of Sangiovese, Merlot and Petit Verdot grapes. The wine's colour is a deep ruby red with a hint of violet. The nose shows a rich and aromatic medley of spices and fruit. Wild red berries, underbrush, smooth spices, chocolate, roasted coffee and cinchona. The tannins are massive but elegant, fully integrated into a well balanced, generous structure. During the long finish mineral notes give again a great freshness. Diadema Rosso was matured in small French oak barrels for 16 months plus another 6 months in the bottle. To show up with its best from the delicious nose till that smooth and long finish the wine should be decanted one hour before serving.

“Deep and intense ruby red. Offers a round and seductive range of scents, prevalent in fruit and balsamic tones with accents of roots and bark. Full and weighty palate with austere tannins and a decisive alcohol content struggling to maintain balance. A nice edge of acid with reoccurring fruit and balsamic notes on the finish.”