

DAMARE ROSSO



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Damare Rosso was born from the desire to express the great vocation of the Tuscan territory in an international key; Cabernet Sauvignon, Merlot and Petit Verdot together to express harmony, elegance and pleasure in a modern wine with an unmistakable Tuscan style.

APPELLATION: IGT TOSCANA ROSSO

REGION: Toscana

GRAPES: Cabernet Sauvignon, Merlot and Petit Verdot

ENOLOGIST: Emiliano Falsini

LANDS: Hilly 300m asl, clayey for Merlot, rich in skeleton for Cabernet Sauvignon and Petit Verdot

TIME OF HARVEST: First ten days of September for Merlot, mid-October for Cabernet Sauvignon and Petit Verdot

REFINING: French Barrels for 14 months

VINIFICATION: the carefully selected grapes are harvested by hand when perfectly ripe, after a gentle destemming, the grapes are softly pressed and vinified in containers at a controlled temperature, the fermentation is carried out by the yeasts naturally present on the grapes and the contact with the skins is prolonged for about 3 weeks during which a soft daily pumping is carried out in order to have an extraction of the noble substances contained in the skins. Once the skins and wine have been separated, the malolactic fermentation begins which occurs spontaneously partly in steel and partly in barrique. This is followed by an aging of the individual varieties for about a year in French oak barriques. The wine is not subjected to clarification or stabilization to maintain the organoleptic characteristics unaltered and is bottled and subjected to subsequent refinement in the bottle for at least 3 months before being placed on the market.

TASTING NOTES: Damare Rosso has an intense, almost purplish ruby red color. On the nose, the notes of ripe red fruits and sweet spices are supported by vegetal, spicy and balsamic notes that give complexity and aromatic freshness. On the palate the pleasantness of the drink is supported by a good structure and harmony that make the wine elegant, long and persistent in the gustatory finish.

ELEVATION: Bottles for 3 months

SERVICE TEMPERATURE: 18°-20° C

VOLALC: 14% VOL

AGING POTENTIAL: 10-15 years