



# GUINIGI

## TOSCANA

I.G.T. ROSSO

2017

**92**  
POINTS

The blend of 40% cabernet sauvignon, 40% merlot, 10% sangiovese, 5% petit verdot, and 5% syrah is mouth-filling and juicy. Notes of mulberry and ripe cherry wound up with stunning acidity and chalky yet soft tannins, lift up a vibrancy with brushy, blue floral tones.

TASTING PANEL | APRIL 2022

### VARIETALS

40% Cabernet Sauvignon  
40% Merlot  
10% Sangiovese  
5% Petit Verdot  
5% Syrah

### APPELLATION

100% I.G.T. Toscana

### TA

5.6 g/L

### ALCOHOL

14%

### SRP

\$40

### UPC

8 10034 60034 9

### WINEMAKER NOTES

The grapes were sourced from I.G.T. Toscana region, an area including several northern Italian provinces. Characterized by limey-clay soils, a hilly landscape and a continental climate, these vineyards are particularly suitable for the production of quality red wines. Harvested between mid-September and mid-October, the grapes are destemmed and softly pressed before fermentation in stainless steel tanks. After fermentation, the wine is then matured in French oak barrels for at least eighteen months, then subsequently in steel. Once the wine is stabilized, filtered and refined, it is then bottled.

### FOOD PAIRINGS

This wine pairs exceptionally well with Tuscan cured meats, first courses with a hearty ragù meat sauce, or a roasted Cornish hen. It can also be served alongside a tasty cheese board.

