D'VINO

D'VINO Rosso is a modern wine, ready to drink, with intense aromas and vibrant tannins and which responds to the request for wines with less structure, more freshness and a lower alcohol percentage.

APPELLATION: IGT TOSCANA RED
REGION: Toscana
GRAPES: Sangiovese, Cabernet Sauvignon, Merlot and Petit Verdot
ENOLOGIST: Emiliano Falsini
LANDS: medium-textured with the presence of limestone for Sangiovese, rich in skeleton for Cabernet Sauvignon, Merlot and Petit Verdot
TIME OF HARVEST: First ten days of September for Merlot, end of September for Sangiovese, mid-October for Cabernet Sauvignon and Petit Verdot
REFINING: Oak

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 4 weeks during which soft daily pumping over is carried out in order to have an extraction of the noble substances contained in the skins.
Once the skins and the wine have been separated, malolactic fermentation begins which occurs spontaneously partly in steel and partly in oak This is followed by an aging of the individual varieties in oak.
The wine is not subjected to clarification or stabilization to maintain the organoleptic characteristics unaltered, it is bottled and subjected to subsequent refinement in the bottle for at least 3 months before being placed on the market.

TASTING NOTES: The intense ruby red color, the typical fruity scents of strawberry, cherry and raspberry are released in the glass accompanied by balsamic hints.
The mouth is vibrant, fresh and juicy with a soft, dynamic and very pleasant sip. An everyday wine capable of excellently accompanying first courses, pizzas and grilled meats..

ELEVATION: Bottle for 3 months
SERVICE TEMPERATURE: 16°-18° C
VOL.ALC: 13% VOL
AGING POTENTIAL: 10 years