



SUPERTUSCAN IGT

A Ceruo

PRODUCTION AREA
Tuscan country.

13,5% AL.

CLIMATE ENVIROMENT

An area of rolling hills with an altitude between 250 and 350 metres above sea level. The substrate consists of limestone, shale, clay and galestri.

GRAPEVINES

50% sangiovese and 50% merlot grapes.

COLOR

The colour is garnet with violet tones.

CHARACTERISTICS

The bouquet is broad, elegant, a grand harmony with hints of vanilla, small red fruits, persistent.

GASTRONOMIC COUPLING

It combines well with red meats, game, braised beef, well-cooked meats, or jugged hare.

WINE TASTING

Best served at a temperature between 64-68°F (18-20°C).

AGING

A long fermentation in stainless steel tank and two years aged in oak barrels. Due to the elevated alcoholic gradation and the remarkable structure, the wine can age for ten and more years.

AWARDS

Certificate of merit VIII selection best wines of Tuscany.
International tasting competition carried out by "Selection" magazine.
Veronelli guide 90/100.

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