



Azienda Agricola
CORBINELLI

SUPERTUSCAN
IGT



Rutilio

PRODUCTION AREA
Tuscan country.

14% 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

40% sangiovese and 60% 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

Aged 2 years in 5-hectolitre tonneau barrels

