



GUINIGI

TOSCANA

I.G.T. ROSSO

2018

92
POINTS

The nose is defined by a bitter, slightly astringent earthiness, but a sprinkling of rose petals brings levity and nuance. The palate stays earthy, with undertones of stone and herbs creating a more textured savoriness, before a blast of acid and a salt and pepper finish lights up a forest of dense tannins.

WINE ENTHUSIAST | APRIL 2024

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

13.5%

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 bolognese sauce, or braised rabbit pappardelle. It can also be served alongside a tasty cheese board.

