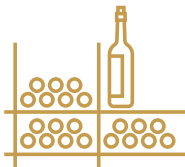


VINIFICATION

Gentle destemming, soft crushing of the grapes, and vinification in temperature-controlled tanks. Fermentation is carried out by the naturally occurring yeasts on the grapes, with prolonged skin contact of about 3 weeks, during which delicate daily pump-overs are performed to extract the noble compounds contained in the skins. After separating the skins, malolactic fermentation takes place spontaneously, partly in stainless steel and partly in barrique.



AGEING

Each variety is aged for 12–14 months in French oak barriques, followed by 3 months of bottle ageing before release.



Intense purple colour.

Damare Rosso

-Diadema-



TASTING NOTES



Reveals notes of wild blackberries, strawberry jam, and blackcurrant. Shows lovely floral freshness with Damask rose, complemented by mentholated hints of eucalyptus and peppermint.



Italy
Toscana
Impruneta



CLASSIFICATION

I.G.T. Toscana Rosso

WINE TYPE

Red

ALC./VOL.

14%



GRAPE VARIETIES

Cabernet Sauvignon, Merlot, Petit Verdot

AGRICULTURAL SYSTEM

Conventional

HARVEST

Manual harvest at full ripeness. Early September for Merlot, mid-October for Cabernet Sauvignon and Petit Verdot.



Firm tannic grip with light herbal nuances merging with green pepper, tobacco, and Mediterranean scrub. The finish is agile and fresh, fruity, and delicately sweet.