

SOLINATA

Rosso di Toscana IGT

Grape variety: Cabernet Sauvignon 40%, Merlot 40%, Sangiovese 20%

Maturation: 12 months in used barriques

Characteristics: Deep, strong rubyred color, a scent of berries, olives, and black chocolate, accompanied by light toasted notes. Velvety on the palate, compact and full-bodied with fine berry aromas, soft tannins, and a harmonious aftertaste.

