



IL GIGLIO

TOSCANA IGT





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Typology: IGT Toscana 2022

Production Area: Empolese Valdelsa.

Alcohol Content: 14 % vol.

Vineyard Cultivation: Guyot

Winemaking and Ageing: Alcoholic fermentation at controlled temperature with long skin contact, followed by malolactic fermentation in stainless steel at controlled temperature. Refining in French durmast oak 500lt barrels for a period varying from 6 to 18 months, depending on the potential of the vintage.

Grapes: 50 % Sangiovese, 50 % Merlot.

Harvest: First week of September for Sangiovese grapes. Last week of August for the Merlot grapes

Organoleptic Properties: Intense red color, aroma characterized by floral hints with traces of wild berries and light-spiced. The taste is balanced and seductive, with remembrance of olfactory notes.

Food Pairings: Richly flavored first courses, main courses based on red meat, game meat, mature cheeses and cured meats.