

ST.GIORGIO

Toscana Rosso IGT

Production area: TUSCANY

Alcohol content: 13,5% Vol.

Grapes: RED GRAPE VARIETIES
ACCORDING TO PRODUCTION PROTOCOL

VINIFICATION

Harvested grapes are immediately fermented in stainless steel tanks at constant low temperature, following the traditional vinification methods. After the primary fermentation, the wine undertakes the malolactic fermentation to develop a smoother structure. Afterwards, a further aging takes place.

TASTING NOTES

Color: Intense ruby red color.

Bouquet: Complex, with multiple layers of primary fruity aromas of wild roses, cherries, mint, cassis and licorice. Secondary aromas of resin and toasted sweet coffee.

Taste: Intriguing taste mixing the sweetness of vanilla and cedar, which are verticalized by a gentle acidity. Long finish.

FOOD PAIRINGS

It is an ideal wine to accompany pasta dishes and spicy Mediterranean dishes.

Service Temperature: 18/20°C.

AWARDS

95 pts: Luca Maroni 2025 - vintage 2020

91 pts: James Suckling 2024 - vintage 2019

97 pts: Luca Maroni 2023 - vintage 2018

