Wijnfiche

Grigeiro - Montalcino Nuao 273 - MAGNUM | Toscana I.G.T. Italy (TUSCANY) — 2016

Domain

Grigeiro

Grigeiro stems from a personal project of the owner started in 2011 and developed over time in order to create something unique. Something which fully reflects his belief in making wine: a production, cultivation and management philosophy free from compromises.

Vinification

The vinification starts with the fermentation in stainless steel vats and cone-shaped wooden barrels where grape skin maceration takes place at a controlled temperature of 26 C°, with repeated 'soft pumping over' and manual pressing. Wine aging in barriques takes place over 18 months, with permanent monitoring which indicates the evolution of the wine. After the bottling process, the bottles refine horizontally for at least 8 months so that the wine may continue its maturation to the point of reaching the best organoleptic characteristics.

Taste

This wine has an intense ruby ??red color with shades of violet. In the nose he presents a complex bouquet with ripe red and black fruit, black currant, black pepper, chocolate and balsamic vinegar. In the mouth it is very elegant and soft with a nice acidity and balance, silk-like tannins and a good complexity. Long and complex finish.

Food pairing

Risotto | Meat - roasted | Game - hare | Bistecca alla Fiorentina | Cheese - Gorgonzola | Pasta - tagliatelle | Cheese - aged

General information

Type: Red wine
Grape varieties: Sangiovese (70%), Merlot (20%)
Viticulture: Sustainable/HVE
Storage (years): > 10
Serving temperature: 16-18 °C
Taste profile: Complex with firm tannins

