



TASTING NOTES: Deep ruby red colour, limpid and rich; intense scents of forest fruits: cherry and berries; medium-bodied, with its tannic component harmoniously integrated. On the palate it shows clear class with a perfect integration of tannins and fruit.

CULINARY SUGGESTIONS: Ideal with pasta dishes, cheese and red meat or it is very pleasant with Pizza!

SERVING TEMPERATURE: 16°-18° C. (60°-64°F.)

ALCOHOL: 12%

Imported by Bacchanal Wine Imports
www.bacchanalwines.com



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