

# NOSTRUM

SUPERTUSCAN RED

I.G.T. - INDICAZIONE GEOGRAFICA TIPICA

Ruby red colour, fruity-spicy bouquet with aroma of small red berries: this wine, with its complex and well-structured flavour, characterized by sweet and enveloping tannins, recounts to the palate the splendour of a noble and excellent Tuscany.

<b>Packaging</b>	50 cl, 75 cl, 150 cl, 300 cl, 600 cl bottles
<b>Bottle top</b>	Glass cap
<b>Grape variety</b>	Sangiovese, Merlot, Pugnitello, Foglia Tonda
<b>Grape harvest</b>	Early September for Merlot, around 24th September for Sangiovese, Pugnitello and Foglia Tonda
<b>Maturation</b>	Around 16 months in new barrels made from staves of French oak seasoned for at least 36 months
<b>Colour</b>	Deep ruby reds
<b>Taste on the palate</b>	Fruity, spicy bouquet with aroma of small red fruits; the taste is structured and complex with sweet and enveloping tannins
<b>Alcohol content</b>	14% - 14.5% vol.
<b>Best with</b>	Ideal with game dishes, grilled red meats and mature cheeses
<b>Tasting tips</b>	The optimal drinking temperature is 16-18°C in very large glasses that allow the correct oxygenation of the wine and to deploy its bouquet
<b>When to decant</b>	The wine is best decanted 4 hours before consumption

