

Le Tre Stelle

Rosso di Toscana Merlot IGT



Grape variety: 90 % merlot grape, 10% San giovese grape

Vines pro hectare : 4500

Land exposition : south-east

Ground: sandy soil

Pruning system: "Cordone Speronato"

Average age of vineyards : 5 years old

Harvest time : end August, beginning of September

Harvest: by hand in plastic basket

Bottle production : 3.000

Fermentation vat: steel cask

Malolactic Fermentation: yes

Fermentation : 15/20 days at 28°C

Maturation : in steel cask

Ripening : minimum 2/3 months

Alcohol : % vol 13,5

Total acidity: g/l 5,1

Volatile acidity: g/l 0,46

Colour : concentrated ruby coloured

Smell: Elegant bouquet of red and dark fruits with a hint of balsamic and vegetal notes. Small berry fruit and menthol.

Taste: fresh and vibrant red with a good balance and length. Firm and refreshing tannins. Young and nice acidity. Smooth and harmonious.

Temperature: 18/19 °C

To be served: Farro (spelt) salad or soup; delicious crepes with gorgonzola and zucchini, ham and Taleggio. Salad cake with seasonal vegetables. Pasta e ceci. Fagiolo (white beans) al fiasco, trippa alla fiorentina, brasato with onions.