



TENUTA
SCRAFANA



BERULFO

Toscana IGT Red

2017



GRAPE VARIETIES

Merlot, Cabernet Sauvignon, Sangiovese.

VINIFICATION/MATURATION

Hand-picked grapes are vinified separately in cement and stainless steel tanks at a controlled temperature of 25 °C (77 °F). Maceration lasts an average of 20 days, during which daily pumping and délestages are carried out aimed at greater extraction.

After malolactic fermentation, it is aged in French oak barrels for 12 months.

TASTING NOTES/SENSORY ANALYSIS

Wine with an intense ruby red color, almost deep with ruby-violet reflections.

Bouquet that denotes complexity formed by fruity aromas of currant, red plum, violet and elderflower floral, with a spicy finish from hints of black pepper.

Rich and full flavor, enveloping, velvety and warm well balanced by freshness and a texture of soft tannins well integrated and non-invasive that give it character and personality.

It closes with a long taste-olfactory persistence on fine and elegant balsamic notes.

ALCOHOL CONTENT

14 % vol

PAIRINGS

Pork loin, beef stew with polenta, seasoned Pecorino di Pienza.

SERVING TEMPERATURE

16 – 17 °C (61 – 63 °F)

GOBLET TYPE

Goblet with large cup.