



PODERE ROSETO



PRINCIPINO

IGT TOSCANA ROSSO

Principino is the basic red wine produced by Podere Roseto expressing all the joyfulness and mediterranean notes

Variety: 50% Merlot – 40% Cabernet Sauvignon – 10% Petit Verdot

Training system: VSP with spur cordon pruning

Yield per hectare: 8.500 kg/ha

Harvesting time: second and third week of september

Vinification: 20 day–fermentation in steel tanks at 20-25 degrees with natural yeasts. Spontaneous malolactic fermentation takes place during ageing in oak

Wine ageing: 6 months in French oak of second passage and at least 3 months in bottle

Colour: ruby red

Serving temperature: 16° degrees

Production: 20.000 bottiglie

Tasting notes

Principino has an intense ruby red colour. This wine speaks of red fruits and spices, boasting agreeable floral notes. The taste is succulent, with pleasant tannins that lead to a mineral, round and fresh finish

Wine pairing

Typical Tuscan appetizer, seafood with tomato sauce