



AMPHIARAO

IGT TOSCANA

Classification: IGT TOSCANA

Production Area: Maremma, Toscana

Grape Varieties: Sangiovese, Cabernet Sauvignon & Petit Verdot

Vinification & Maturation:

Vinification: Vinification: in small stainless steel tanks (50 hl for a period of about 12 days;

Maturation: Maturation: 12 months in terracotta amphora.

Description: The new Amphiarao 2018 is an IGT Tuscan red, aged exclusively in 500 litre amphorae of Impruneta terracotta and contained in an attractive Bordeaux impériale bottle.

Tasting Notes: Tasting notes: intense and full bodied, the nose shows herbaceous touches, fruity hints and a spicy background. The sip is juicy and fragrant, with a sweet and relaxed finish.

Food Pairings: Roasted meat and aged cheese.

