

GIULIO STRACCALI- ROSSO D'ITALIA 75CL

SKU: XX1814

Grape variety
A blend of different wines coming from selected vineyards from different parts of Italy. Sangiovese, Merlot and Primitivo are the principals.

Production technique
The grapes are carefully harvested in September. The must undergoes fermentation over the grape skins in stainless steel at temperature controlled at 26 °C for 8-10 days. Part of the Sangiovese wine is aged in oak for approximately 3 months and the rest in stainless steel before the blend and bottling.

Tasting notes: An intense color and bouquet of red fruits which burst through to the palate. Rich and full-body with soft and smooth tannins. The finish is really long and well-balanced.

Winemaker’s recommendations
Serve at a temperature of 16/18 °C. A versatile and highly drinkable wine, perfect by the glass. Fits perfectly with many different dishes from pasta to meat and cheeses.

PRODUCT DESCRIPTION

Since 1925 the Straccaliwine estate in Tuscany, founded by its namesake Giulio Straccali, has been in the vanguard of progressive Chianti wine producers. An expert enologist, entrepreneur, farmer and wine producer, Giulio Straccaliwas above all a man of vision. Trough the wines of Italy, he sought to communicate to the rest of the world the scents, the colors and the flavors of his beloved homeland.