BOCELLI
1831

Toscana I.G.T.

ROSSO

APPELLATION
Toscana I.G.T.

GRAPES
Sangiovese, Merlot, Syrah e Cabernet Sauvignon

ALCOHOL LEVEL
14% vol

BOTTLE SIZE
750 ml

SERVING TEMPERATURE
18° C

VINIFICATION & ageing
Alcoholic fermentation takes place in stainless steel tanks at a controlled temperature, with a maceration period of about 3/4 weeks preceding racking. This is followed by malolactic fermentation and, finally, ageing in 350-litre *tonneaux* for 12/18 months.

COLOUR
Beautiful impenetrable ruby red.

BOUQUET
Ripe red fruit notes prevail on the nose with a slight balsamic note.

FLAVOUR
On the palate it is warm and enveloping, a well-balanced and moderately long wine.

FOOD MATCHES
A harmonious wine that goes perfectly with traditional Tuscan dishes: savoury cold cuts, luscious *hors d'oeuvres*, juicy grilled red meats and mature cheeses such as Pecorino.

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