

MUSTIAIO

Baioscuro

A lovely well balanced wine, brilliant and intense ruby red with violet glitters which evolve in time into quieter shades of garnet.

Complex, enchanting bouquet with traces of ripe cherry, prune, tobacco, pepper that blend with soft nuances of licorice, vanilla and oak.

Velvet, warm and generous to the palate, goes perfectly with rich and spicy dishes such as grilled meat, stew, game and cured cheese.

Try to enjoy it with a hand made black berry jam tart or with a dark chocolate cake.

Serve at 22/24°C

Quality MAREMMA TOSCANA ROSSO
Denominazione di Origine Controllata

Grape Merlot 60% Sangiovese 40%

Alcohol From 14,5% vol to 15,5% vol

Grapes Handpicked grapes exclusively from estate vineyards

Vineyards Foothills facing south-west full of rocks and stones, which make it perfect for great wines

Wine-making Maceration of 10 to 12 days with frequent up-down stirring, temperature controlled and fermentation in stainless steel vats.
Aged in Austrian oak tonneaux for 24 months.

Packaging Box of 6 bottles of 750 ml
Box of 12 bottles of 750 ml
Gift box of three bottles of 750 ml

