



Le Focai



APPELLATION

Maremma Toscana DOC



AREA

District of Roccastrada,
Maremma Toscana



GRAPES

100% Sangiovese



ALCOHOL LEVEL

13.5% in volume



BOTTLE SIZE

750 ml - 1500 ml - 3000 ml

VINIFICATION AND AGEING

The must, pressed from fully ripe grapes, is vinified in vertical fermenting devices for about 10 days at a temperature of 28°C (82.4° F). Malolactic fermentation follows, after which the wine is racked into hectoliter (1,579 gallon) french oak barrels to mature.

COLOUR

Intense ruby red, with violet shadings.

BOUQUET

Intense and full, the flavor offers pleasant scents of violets, cherries and wild berries.

FLAVOUR

With a good structure but pleasantly fresh and with a soft and persistent finish.

SERVING TEMPERATURE

Served at around 16-18° C. (60-64° F).

FOOD MATCHES

A harmonious wine that accompanies preserved meats of the Tuscan tradition, savory introductory dishes, grilled red meats and moderately aged Pecorini cheeses.