## PRODUCT OF ITALY

## SOLO ROSSO TOSCANO IGT







Appellation: I.G.T.

🏺 Grapes Variety : Sangiovese 50%, Merlot 30%, Cabernet Sauvignon 20%.

Alcohol Vol. : 14.5 %
Bottle size : 750 ml
Region : Tuscany

Wine of great character and texture that gives volume and persistence to taste.

Serving temperature: 18%.

Harvest: hand selection between the second half of september and the first half of october with a deep selection of the grapes in the vineyard.

Vinification: gentle pressing of the grapes.

Fermentation: in stainless steel vats at controlled temperature between 23 and 25°c. The three grape varieties are vinified separately.

Maceration: on the skin for 10 days.

Ageing: new french oak barriques for 24 months.

Color: intense ruby red.

Bouquet: a bouquet of great complexity characterized by clearly fruity notes well married to balsamic notes of great finesse and wood.

Palate: wine of great character and texture that gives volume and persistence to taste. Tannins soft and well balanced with acid components in a complex of softness and taste balance.

Awards: 96 Point from "ANNUARIO MIGLIORI VINI ITALIANY" Yearbook of the best Italian wines Luca Maroni





## Luca Menicucci

My Company Menicucci 1689 is the success of a person who has always strongly believed in his territory. Tuscany, a wonderful land, whose wines are loved all over the world. Those born among the rolling Tuscan hills and the noble perfumes of Sangiovese grapes have respect and love for their wines in their blood. The production of the important Tuscan Doc, in the protection of their identity and uniqueness, is primarily a passion as well as my daily goal. In my wines I describe a landscape, which in the simplicity of its grapes bewitches the palates of the whole world. My greatest ambition is to tell it to the fullest without ever ceasing to learn.

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