



Localita' Guinzoni, 265 Marsiliana 58014 Manciano (Grosseto)  
+39 348.28.39.917 [palmoditerra@gmail.com](mailto:palmoditerra@gmail.com) - p.i. 01446060533

## RARO 2013

### IGT Maremma Toscana



The crisis in the wine sector is making our job more difficult. We made a wine of even greater quality, in a limited number of bottles. We called it "Rare" and is encountering the favor of our clients.

Grape variety: 70% Sangiovese, 30% Montepulciano.

Yield per vine: 1.5 kg per vine

Training system: spurred cordon.

Fermentation: In red, with maceration of the grapes for about 15 days.

Fermentation at controlled temperature (25 ° C).

Montepulciano is vinified in small barrels, Sangiovese in steel vats. The product is thereafter reunited, aged in barrels and aged in the bottle.

Free Sulphur Dioxide : Mg/l 12.

Total Acidity 4,54 g/l

PH 3.7

Tasting Notes

Color: Clear, intense red ruby color.

Bouquet: Delicate, fresh scent of cherry, plum, with a hint of lavender.

Taste: Pleasant, dry, harmonious, savory with a pleasant aftertaste and persistent.

Alcohol content: 13.5% vol.

Any residues are evidence of authenticity.

Serving suggestions: pastas, risotto, meat and poultry, cheese from sheep and goat.

It could be served at 16-18 ° C, let it breathe before serving.