



# IL PRINCIPE

INDICAZIONE GEOGRAFICA TIPICA

*A wine of great personality that expresses itself with a complex and harmonious structure between acidic and tannic components*

Grape varieties: Sangiovese 1/3, Merlot 1/3, Cabernet sauvignon 1/3.

Area of production: Tuscany, Italy.

Alcohol content: 13,5%.

Serving temperature: 18%.

Harvest: hand selection between the second half of september and the first half of october.

Vinification: gentle pressing of the grapes; fermentation in stainless steel tanks at controlled temperature (25°C) with maceration on the skin for 10 days, malolactic fermentation in stainless steel tanks.

Ageing: french oak barriques for 18 months.

Color: intense and brilliant ruby red.

Bouquet: complex bouquet characterized by strong fruity and spicy notes, with a vanilla background well-blended with toasted coffee notes.

Palate: a wine of great personality that expresses itself with a complex and harmonious structure between acidic and tannic components. wide and well-structured polyphenolic kit, with soft and balanced tannins that give taste and persistence.



## FOOD PAIRING

red meat roasts, noble poultry and game but also seasoned cheeses and steak to florentine.

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