

Bere Toscana IGT

An everyday drinking Super-Tuscan blend of Sangiovese, Cabernet Sauvignon and Merlot featuring notes of ripe plum and cherry with a smooth, spicy finish. Bere is the perfect pairing with pasta, pizza and everything in between.

VINTAGE: 2015

DENOMINATION: IGT Toscana

FIRST YEAR OF PRODUCTION: 2007

YEARLY PRODUCTION: 100,000 bottles

GRAPES: 34% Sangiovese, 33% Merlot, 33% Cabernet Sauvignon

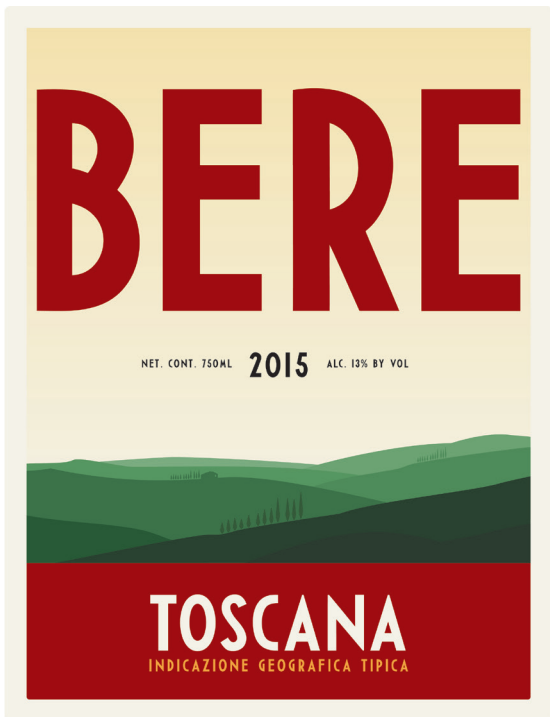
ALCOHOL: 13.00% vol.

VINIFICATION: Alcoholic fermentation and maceration in stainless steel tanks for 15-20 days at 28°C. Regular pumpovers and delestage. Racking at the end of maceration. Malo lactic fermentation in steel

CELLARING: 12 months in large Slavonian oak barrels

TASTING NOTES: Bright, clear red colour. Aromas of red berries and violets. Excellent balance, freshness and pleasantness compliment delicate notes of cherries and fresh flowers. Young and vibrant wine

PAIRING: Ideal with pasta and pizza, it is recommended as an everyday wine



443 Park Ave South, Suite 700
New York, NY 10016
1.888.242.1342
info@massanois.com