

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.



DENOMINATION: IGT Toscana

FIRST YEAR OF PRODUCTION: 2007

YEARLY PRODUCTION: 100,000 bottles

GRAPES: Sangiovese, Merlot, Cabernet Sauvignon

ALCOHOL: 13.50% 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



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