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## *ALTE D'ALTESI IGT*

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GRAPE VARIETIES: Sangiovese, Cabernet Sauvignon e Merlot

FERMENTATION: Traditional

AGEING: Barriques

ALCOHOL IN VOLUME: 13,50/14,50%

AGEING CAPABILITY: 10 years

FIRST YEAR OF PRODUCTION: 1985

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## ORGANOLEPTIC CHARACTERISTICS

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SIGHT: Vibrant purple red tending to claret

AROMA: Smooth and refined with notes of small berries, slightly herbaceous with hints of cinnamon and vanilla

PALATE: Clean, generous, full, with elegant tannicity and long aromatic persistence

SERVING TEMPERATURE: 18-20 °C/64-68 °F

FOOD COMBINATION: Red meat, game and aged cheese

