



PALAZZO ALTESI TOSCANA IGT

FERMENTATION: Traditional
FIRST YEAR OF PRODUCTION: 1980
ALCOHOL IN VOLUME: 13,50/14,50%
AGEING CAPABILITY: 10 years and more

ORGANOLEPTIC CHARACTERISTICS

SIGHT: Vibrant ruby red
AROMA: Notably broad aroma with pleasant hints of wild berries, toast and vanilla
PALATE: Warm, well structures and with an excellent aromatic persistency
SERVING TEMPERATURE: 18-20 °C/64-68 °F
FOOD COMBINATION: Red meat, game and aged cheese

