



# Cantina Gentili

## Le favorite IGT Toscana red 2016

Alcohol  
content:  
14,00%

Grape variety:  
Merlot 80%  
Cabernet Sauvignon 20%



### Winemaking process:

Hand-picked grapes, alcoholic fermentation in steel tanks, malolactic fermentation in first passage barriques with batonnage three times a week. Aged in new fine oak barrels for 16 months. Aged in bottle for 10 months.

### Organoleptic properties:

Intense bright ruby red colour. Bouquet of black cherry, red plum, mulberry, black pepper and clove with balsamic puffs. Strong personality and structure on the palate. Soft and full-bodied, with tannins in evidence but of excellent quality. The long persistence is marked by a trail of fruit and licorice sticks.

[gentiliwine.com](http://gentiliwine.com)