



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.



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