

VAL DI BOTTE



Toscana

Indicazione Geografica Tipica

CASA LOCA

*(Tuscany red wine – Typical geographical indication)***Production area:**

territory of Tuscany

Wine varieties:

- Sangiovese 70%
- Canaiolo nero 5%
- Merlot 10%
- Trebbiano bianco, Malvasia del Chianti and other grapes not more than 15%.

Wine making:

The fermentation is in steel tanks and a small portion, 10%, in wooden barrels. The fermentation process is 7 days.

Chemical analysis:**alcohol:** 12,5%vol**total acidity:** 5 - 6**Tasting characteristics:**

- **sight:** ruby red.
- **smell:** fruity, delicate, fresh and clear.
- **taste:** dry, frank, pleasant, light structure of tannins, of medium body and length, with a typical slightly bitter aftertaste.

Serving temperature:

16 - 18°C

To serve with:

well suited for plates of sausages, ham and cold meat, with first-course dishes, with meat, with cheese and fish.

Sagra 2014. EXPOVINIS 2016, São Paulo 14 a 16/06/2016.