

# tenimenti ANDREUCCI

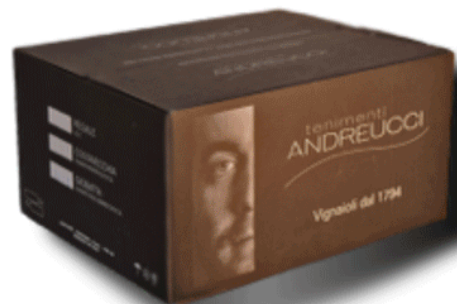


## TOSCANA IGT - SUPETUSCAN REGALE

GRAPE VARIETY	Sangiovese Brunello, Cabernet Franc and Merlot
AREA OF PRODUCTION	Between municipalities of Pienza and Montepulciano in Tuscany Region
DESCRIPTION	Deep ruby red with nice denseness but transparent. At nose it is consistent and intense with spicy sweet vanilla followed by sensations of sweet tobacco. The taste is dry, very persistent with rich texture that confirms the tickness of dried fruit.
CONCLUSION	Wine-bred, well-produced, is distinguished by its penetrating aroma and delicacy of aristocratic elegance of taste, it is also very recognizable geographical origin of an area of Tuscany, a great vocation, wine of great character.
MATCH	Roasted white and red meat, skewered and grilled or cooked on the grill, fragrant. Fragrant meat are ideal for this elegant wine, which can give fascinating results in terms of harmonious taste. Wine suitable for venison and game, given its excellent structure blends wonderfully.
AGEING	18 months in Allier Rovere barriques
AGE POTENTIAL	over 5 - 6 years
ALCOHOL	12.50 - 13.50% by vol
BOTTLE AND CASE	Tronco conic bordeaux - 12 or 6 bottles in elegant horizontal case

## TENIMENTI ANDREUCCI

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