**Eliseo Rosso – IGT Toscana Rosso**

**Grape**  
60% Sangiovese, 20% Merlot, 20% Cabernet Sauvignon

**Production area**  
Suvereto (Livorno)

**Altitude**  
100 meters above s.l.

**Type of soil**  
Sand, clay and stone

**Training system**  
GGuyot and Spurred cordon

**Plantation density**  
6.500 vine plants per hectare

**Serving temperature**  
18° C – 64,4 ° F

**VINIFICATION TECHNIQUE**

The alcoholic fermentation takes place in stainless steel tanks at controlled temperature, where also the malolactic fermentation takes place. Then the wine ages for 12 months in used barriques, and it matures for other 3 months in bottle.

**ORGANOLEPTIC CHARACTERISTICS**

**Colour:** ruby red with a good intensity.

**Fragrance:** fruity and elegant with red berries notes and pleasant spicy sensations.

**Taste:** lively and harmonious, with good structure and! characterized by a smooth and pleasant tannin weft. Long persistence.