

19 GIULIO 25 STRACCALI



TOSCANA ROSSO Indicazione Geografica Tipica

Since 1925 the Straccali wine estate in Tuscany, founded by its namesake Giulio Straccali, has been in the vanguard of progressive Chianti wine producers. An expert enologist, entrepreneur, farmer and wine producer, Giulio Straccali was above all a man of vision. Through the wines of Tuscany, he sought to communicate to the rest of the world the scents, the colors and the flavors of his beloved homeland.

Grape Varieties

Mainly Sangiovese, with a touch of Cabernet Sauvignon and Merlot. The grapes for this wine come mainly from selected vineyards of Tuscany Region.

Production technique

The grapes are selected and picked by hand. The must undergoes maceration over the grape skins for 10-12 days. Following the alcoholic and malolactic fermentation, the wine is then refined in inox and concrete tanks before the bottling.

Tasting notes

Color: intense and ruby red.

Nose: intense and complex, with ripe red fruit aromas.

Taste: medium bodied with a good structure, it has a pleasant freshness and a nice smooth finish.

Winemaker's recommendations

Very versatile wine, it combines well with every course based on pasta, white or red meats. Also very pleasant drunk by itself. Serve at a temperature of 16/18 °C.

0,75 l