

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.

Production technique

It comes from vineyards cultivated in Tuscany. The use of the most advanced fermentation techniques allows the wine to preserve its characteristics for a long time.

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