

*Mezzanotte Toscana IGT*



Vinification: Merlot - 12 months in barriques; Sangiovese - 12 months in 20 hl oak barrels.

Aged in a combination of large oak barrels and barriques for 12 months with a minimum of three months in bottle before release.

Grape varieties : 60% Merlot and 40% Sangiovese

Tasting notes :

Bright ruby red. On the nose, forest undergrowth and red and blackberries with spicy notes of licorice, nutmeg and leather. Well-structured, balanced with velvety tannins.



Organic

