

## RAFFAELLO 2014 DOC

**Appellation:** DOC Maremma Toscana

**Vintage:** 2014

**Number of bottles produced:** 21000

**Bottling period:** November 2016

**Grape Variety:** Sangiovese, Canaiolo

**Fermentation:** A controlled temperature not above 28°C, 82° F

**Maceration:** 14 days

**Alcohol content:** 14.00% Vol

**Area of Production:** Colli di Marsiliana, winery's vineyards

**Average Altitude:** 90-100 mt

**Soil type:** Clay based, medium-textured

**Grape yield:** 8 tons/hectare.

**Plant density:** 5000 vines/ha



### Tasting notes

An intense ruby red with aromas of red fruit, berries and cherries. Structured and medium-full bodied. On the palate, a warm, fresh and fruity wine. Optimal presence of tannins contribute to its balance

### Food pairing

An extremely food friendly wine and can be paired with most foods. Ideal with pasta, meat and fresh and aged cheese..