



IL COLOMBAIO
MONTERIGGIONI

BELLA GIOIA

TOSCANA
Indicazione Geografica Tipica
ROSSO



GRAPE BLEND:

100% Merlot

IN THE VINEYARD:

Vines are Guyot trained on hilly land with soil of medium texture, over a limestone base with plenty of rocks and pebbles, following painstaking pruning and thinning of the bunches of grapes. Harvested by hand in October and then dried for 42 days.

YIELD GRAPES/Ha:

4000 kg grapes per hectare

HARVEST:

End of September, by hand, in crates

VINIFICATION:

Macerated cold and then fermented in vertical barriques with an open base, at a controlled temperature, with manual daily punching-down.

AGEING:

24 months in new barriques

REFINEMENT IN THE BOTTLE:

12 months

TASTING NOTES:

Great intensity, persistence and elegance, with a bouquet featuring notes of ripe red fruit, candied plum and blood orange, with a balsamic and spicy finish. In the mouth it is intense, with tannins that are easy on the palate, edgy, fat and rich in fruit. Lingered rich aftertaste containing mineral and spicy notes.

PAIRINGS:

With great blue cheeses, slow-cooked red meat dishes, or alone, to truly appreciate its great harmony of aromas.