

RAFFAELLO

MAREMMA TOSCANA DOC

APPELLATION	Maremma Toscana DOC
GRAPE VARIETY	Sangiovese 90%, Canaiolo, Alicante
VINTAGE	2023
ALCOHOL CONTENT	14% Vol

WINE-MAKING

MACERATION	14 days
FERMENTATION	A controlled temperature not above 28°C (82°F)
BOTTLES PRODUCED	3000
BOTTLING PERIOD	July 2025

VINEYARD

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 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.

