



TENUTA
AQUILALA

*Good omens and good habits
in the etruscan land*

ORIZZONTI LINE

MAREMMA TOSCANA D.O.C.

75 ml Bordeaux Bottle

GRAPE VARIETIES: Sangiovese and Petit Verdot



REGION: Tuscany

WINE MAKING: Fermentation at a controlled temperature of 26°C, with 15 days of skin maceration. Malolactic fermentation takes place immediately after the primary alcoholic fermentation

AGING: In stainless steel and cement tanks for six months

ALCOHOL CONTENT: 13,5%

STORAGE: At cellar temperature (15-18°C)

SERVING TEMPERATURE: 18-20°C

FOOD PAIRINGS: Cheeses and chutneys, oven-baked pasta, sliced beef, stuffed pork, pork chops and roast pancetta

NOTES: *Sangiovese and Petit Verdot are the basis of this robust red wine. The wine has a strong character, in which fruity notes come together with the scents of the Mediterranean bush. On the palate it is soft and velvety, with vibrant tannins and an excellent drinkability*