

DIADEMA RED I.G.T. "Supertuscan"

VINTAGE 2005

Magnum L. 1,50

LOCATION AND PRODUCTION

ALTITUDE	200 m above sea level
EXPOSITION	south and south west
LANDSCAPE	hilly
VARIETIES	Sangiovese, Cabernet Sauvignon, Merlot
SOIL TYPE	clay with loam, stony
HARVEST	mainly within the end of September and the first 10 days of October
VINIFICATION	in stainless steel tanks, temperature controlled
AGING AND REFINING	in barriques of 225 L for 16 months
REFINING	in the bottle for minimum 6 months
ALCOHOL CONTENT	13,5 %
SERVICE TEMPERATURE	serve at 18°- 19° C
DISHES	with all red meats, game and aged cheese

ORGANOLEPTIC CHARACTERISTICS

Colour:	ruby red, intense violet tones and a slight garnet red
Nose:	elegant, wide and persistent, fine and fruity with scents of spices
Taste:	well structured and soft, great volume with dense tannins, acidity in perfect balance with structure and volume. Long and persistent aftertaste with red fruit which is well "married" to the spices

