

BEVOROSSO



APELLATION	DOC Maremma Toscana
REGION / COUNTRY	Tuscany / Italy
ESTATE	Il Tesoro
PRODUCTION ZONE	Valpiana, Massa Marittima (Alta Maremma)
GRAPE VARIETIES	Merlot (100%)
ALTITUDE	140/160 m A.S.L.
VINTAGE	2024
WINEMAKING	Fermentation at controlled temperature (below 25°C). Racked (decanted) after one week from the completion of alcoholic fermentation.
AGING	Aged in French oak barriques of second and third use for 6 months.
BOTTLE FORMAT	0,750 Lt.
PACKAGING FORMAT	Cartons of 3 and 6 bottles (0.750 liters).
VITICULTURE / HARVEST	The 2024 grape harvest was characterised by a fairly balanced start to the season, with decidedly abundant rainfall compared to the seasonal average, normal temperatures, and favourable temperature fluctuations until the first half of July. From the second half of July onwards, on the other hand, the strong heat, both day and night, put a strain on the vines, which nevertheless reacted very well thanks to the abundant water reserves. September and October, characterised by abundant rainfall, prolonged the ripening and harvesting times. A vintage with generous yields, balanced in terms of alcohol and phenolic ripening.
ALCOHOL CONTENT	13,5 % alcohol by volume (%Vol.)
VISUAL NOTES	Intense ruby red colour with violet reflections.
OLFACTORY SENSATIONS	Fresh and sweet notes, with characteristic varietal hints of wild berries.
TASTE SENSATIONS	Soft and fresh taste, harmonious and well balanced with a long finish.
PAIRINGS	First courses with meat sauces, seasoned salami, cheese aged in cave, second courses based on white or red meat.