



Cantina Giuliano

IGT TOSCANO ROSSO, IN CAMPAGNA 2018

A wine for instant pleasure. Juicy, aromatic and fruity.

GRAPE VARIETIES:

- 100% Merlot

VINEYARDS:

- 15 year old vineyards planted on steep south-west facing hills
- Clay and limestone

WINEMAKING:

- Fermentation in Temperature controlled Stainless Steel vats.
- 15 days skin contact.
- Aged in Stainless Steel and Fiberglass vats.

TASTING NOTES:

- Light ruby red Color
- Aromatic and Juicy nose with enthralling notes of Strawberries and dried Roses. Body is lush and balanced with a juicy lip-smacking finish.

CELLARING POTENTIAL:

- 2-4 years, at peak in 3 years.

FOOD PAIRING:

- Traditional Italian and Mediterranean summer dishes, but also with appetizers like Mezze and Antipasti.

SERVING INSTRUCTIONS:

- Best served around 16-18°C
- Decant an hour before the meal



Under the Supervision of Rav Wolff, Av Beit Din Amsterdam & Ressort and the OUNon-Mevushal. Kosher for Passover