



TORRACCIA DI PRESURA



RUGGIOLO

IGT Toscana Rosso

The idea of this wine, simple, traditional, fresh and easy to drink, was born in the early years of Torraccia di Presura, just to give an opportunity to a wider public to know and appreciate the goodness of Tuscan wine, even in its most accessible and daily expression.

Classification: IGT Toscana Rosso.

Vinification: the primary fermentation in contact with the skins takes place in stainless steel tanks at controlled temperature for about 14 days. The low temperatures of fermentation create a fruity and floral wine. Vintage wine, it best expresses its taste-olfactory potential during its early years of life, but it can also support several years of aging.

Characteristics: ruby red colour with purple reflections, fruity scent of ripe fresh red fruit (Marasca cherry, raspberry, currant) with pleasant tones of vinosity; it is a fresh, sprightly, lively, fine wine. It retains its best features for 4-5 years.

Alcohol: 12.5 - 13% by vol.

Temperature of service: 18° C.

Combinations: fresh and partially aged cheeses, white and red meat, dried and salted cod, roast chestnuts, fettunta (roast Tuscan bread with garlic and extra virgin olive oil), soups, beans, risottos and pies with vegetables.