



YARO
Rosso di Toscana

Deep ruby red colour with violet shade, with the ageing almost garnet red. Rich and penetrating smell, spicy and floral, well balanced by red berry fruits. To taste immediately full and full-bodied, never aggressive, final dry savoury and persistent. Full-body, never aggressive; dry, sapid and long.

WINE VARIETAL: Cabernet franc and Merlot

SOIL: Facing south-west at an altitude of about 350 – 380 mt above sea level. Very rich in structure, Alberese stone prevails, calcareous, on a averagely clayey base.

VINIFICATION: In stainless still tanks at controlled temperature, maceration on the skins for approximately 25/30 days.

MATURATION: In tonneaux and barriques of 1st and 2nd passage for 24 months

REFINEMENT: In bottle for 4 months

SERVIN TEMPERATURE: 18°C

PAIRING: Roast meat, wild boar, stewed red meats in general. Excellent with aged cheeses