



TENUTA  
COLLE ALBERTI  
DAL 1819

# BRAMATO

IGT

## DESCRIPTION

Bright and brilliant ruby red colour. To the nose it is fruity and sanguine, frank and lively, with hints of raspberry and strawberry and a subtle note of violets that makes up a decidedly original aromatic profile. To the palate, the wine is not scared to hide its alcoholic volume, with a fresh acidity and a clear inebriating presence. It closes dry, with a good persistence and an excellent taste-fragrance correspondence.

## GRAPES

Sangiovese 50%  
Fogliatonda 50%

## SOIL TYPE

Clayey-limestone with shells

## WINE PRODUCTION PROCESS

The manually harvested grapes are put in vats with final maceration on the skins for four weeks. After racking, it is aged for 6 months in vats and in bottles for another 6 months.

## SERVING TEMPERATURES

Between 16°C and 18°C

## PAIRING

Bramato goes well with traditional Tuscan meat dishes, such as T-Bones, game and grilled mixed game meats.

