



TENUTA
COLLE ALBERTI
DAL 1819

SCARLATTO

IGT

DESCRIPTION

To the eye, the Scarlatto has a deep ruby garnet red. To the nose, the wine opens gradually in its notes of blackberries, licorice and cinchona. Its breadth strikes from an early age, with intriguing flavors of bay leaf and grapefruit peel. On the palate it appears compact, with a good balance between softness and hardness and a non-invasive tannin. Good persistence, where notes of bay leaves, dried herbs and a hint of black pepper emerge.

GRAPES

Colorino 100%

SOIL TYPE

Clayey-limestone

WINE PRODUCTION PROCESS

After crushing, the hand-picked grapes are macerated for 20 days in cement vats, with daily pumping-over the must. At the end of fermentation the ageing takes place in Impruneta terracotta amphorae for about 12-18 months and finally in the bottle for about 6 months.

SERVING TEMPERATURES

Between 16°C and 18°C

PAIRING

Scarlatto is suitable for red meat dishes, aged cheeses and game meats.

