



I GIUSTI & ZANZA

Dulcamara Toscana Rosso IGT

www.igiustiezanza.it

VARIETALS	60% Cabernet Sauvignon, 10% Cabernet Franc, 25% Merlot, 5% Petit Verdot
VINTAGE	2013
REGION	Toscana IGT, Tuscany, Italy
TECHNICAL DATA	Alcohol 14.5%
APPEARANCE	Wonderfully thick wine of deep purple color.
NOSE	Complex nose of amarena cherry and berries, together with notes of liquorice and crème de cassis.
PALATE	In the mouth its taste is wide and powerful. Elegant tannin structure, long finish, with a lot of fruit and delicate spice lingering.
AGEING	The wine ages in 300 and 500 litres medium toasted French oak tonneaux for a period of time between 14 and 18 months.
PAIRING	It matches well dishes of red meat, medium or slow-cooked game meat, and braised meat also cooked with the same wine. It is also excellent when matched with fat soft cheeses and truffles.
READINESS FOR DRINKING	It lends itself to a long ageing time, between 15 and 20 years.
RATINGS	92pts JAMESUCKLING.COM 92pts Wine Spectator
ORDER CODE	IT31

The agricultural conduction is organic and biodynamic in the vineyards.

