



## G. Punto IGP Costa Toscana BIO 2018

Azienda Vitivinicola Duemani

<b>Type</b>	Rotwein
<b>Origin</b>	Italien, Toscana
<b>Producer</b>	Duemani Toscana
<b>Classification</b>	IGP
<b>Expansion</b>	12 month aging in French oak barrels (50% new)
<b>Contents</b>	75 cl
<b>Vintage</b>	2018
<b>Enjoyment phase</b>	up to 11 years
<b>Serving temperature</b>	16 - 18°C
<b>Alcohol content</b>	14 %
<b>Grape varieties</b>	Grenache / Garnacha 100 %
<b>Awards</b>	95 Punkte Parker /
<b>Article no</b>	16515718

### Comments

The vines are farmed strictly biodynamically and without intervention. Fermentation and 16 months of ageing take place in French oak barrels, with 50% ageing in new wood and 50% in used barriques.

### Pairing

Great with a hearty piece of meat. But it can also compete with mature cheese.

### Tasting notes

Intense ruby red, fine bouquet of red fruits, liquorice and spices on the nose. On the palate, the minerality and juiciness captivate with aromas of currants, juniper and blueberries.