

Mipiace

2024

NAME

Mi Piacce

APPELLATION

Red Organic Vegan, Toscana IGT

GRAPE VARIETY

Sangiovese, Merlot, C. Sauvignon

PRODUCTION AREA

Made from grapes grown in vineyards located in the surroundings of Florence and Grosseto, in variable percentages according to the vintage.

ABV

13%

VINIFICATION AND AGING

The wine is produced using pellicular maceration, a technique that enhances its lively fruity notes, followed by low-temperature fermentation in stainless steel vessels and short maceration on the skins. After a soft pressing of the pomace the wine ages for 4 months prior to bottling.

ORGANOLEPTIC CHARACTERISTICS

A dense ruby red with violet hues. Intense red berry and spice aromas with hints of black pepper and vanilla. Medium-bodied and lively on the palate, it has well-integrated tannins combined with a balanced acidity that cleans the mouth and calls for a new sip.

PAIRING SUGGESTIONS

Splendid with nuts, mushroom risotto, roast potatoes or lentils. Delectable paired with cured meats, medium-aged cheese, grilled and oven-baked poultry. Try it with pizza or use it as a base for cocktails!

SERVING TEMPERATURE

16 °C



VEGAN



CERTIFICATO
BIOLOGICO



SENZA SOLFITI
AGGIUNTI