

## PARRINA ROSSO DOC MURACCIO

**GRAPES:**

Sangiovese (80%)  
Cabernet Sauvignon  
Merlot

**PRODUCTION AREA:**

Parrina

**VINEYARD:**

Muraccio

**SOIL:**

Clays, calcareous



**HARVEST TYPE:**

Hand picking selection of the bunches with ribbon

**FERMENTATION – TEMPERATURE:**

20 Days – 28°C

**AGING:**

Legno

**CAP TYPE:**

One-piece natural

### CHARACTERISTICS AND PRODUCTION TECHNOLOGIES

At first grapes are picked separately then the fruits are carefully selected. Next, small bunches are eliminated and the grapes are softly crushed. Successively, the mass is cooled down with CO<sup>2</sup> in order to increase the extraction of the precious components of the skins, and then it is left to ferment in steel tanks for about 20 days. Then, the masses are transferred in concrete tanks, where they undergo malolactic fermentation. Finally, wine is refined for some months wood. At the end of this process, the masses are assembled and the wine can be bottled.

**COLOR:** Consistent crimson.

**NOSE:** Intense aroma with notes of violets, red fruit jam, leather and tobacco.

**PALATE:** Great intensity, with fine tannins of great quality and returns of fruit.

Pleasantly attractive, with a good wrap, and a dry full finish.

### GENERAL NOTES

Parrina Muraccio is produced with Sangiovese grapes which are cultivated at the foothills of the Estate. This area is called “Muraccio” because of an ancient wall that dates back to the Roman age.

### MATCHING

It pairs perfectly with robust meat dishes, and tasty cheeses of medium and long aging.