ISABELLA WINES



IGT ROSSO TOSCANO

Your liquid passport to Italy

TASTING NOTES

The wine displays aromas of ripe blackberry, plum and walnuts follow through to a medium to full body, chewy tannins, and a flavorful finish followed by meaty undertones, and hints of smokey spice.

VINIFICATION

Every variety did the fermentation separately and after the blend has been aged for 6 months in French one year used barrels of Lt. 225, which contribute to enhancing the elegance.

FOOD PAIRING

Excellent with grilled meats, braised lamb, cheeses and flavorful pasta dishes.

APPELATION IGT Rosso Toscana

ELEVATION 450m ASL

BLEND 65% Merlot 35% Cabernet Franc

ALCOHOL BY VOLUME 13.5%

SOIL Clay and Limestone

PRODUCTION 4000 cs

UPC 7 39613 25300 1





