



# ARIZZI WINE

THE CHIANTI WAY OF TUSCANY

## 10 TOSCANA ROSSO IGT

**Grape variety:** Merlot

**Production area:** owned vineyard situated in the town of Murlo, in the area of Chianti Colli Senesi

**Altitude:** 400 m above sea level

**Terroir:** clay and rich in texture

**Vine training system:** guyot

**Vine density:** 4000-5000 vines per hectare

**Yield per hectare:** 4000 kg/ha

**Harvest period:** second week of October

**Temperature:** 18 °C

**Technical sheet:** small scaled production, the result of devotion and carefully selected Merlot grapes: gentle de-streaming and pressing, fermentation at controlled temperature and maceration of the skins for 25 days. Refinement in French oak barriques for 24 months. Great structure and elegance.

**Sensory characteristics:** deep ruby red colour and persistent with notes of red fruits and medicinal herbs. The taste is rich, well-structured, balanced and elegant.

**Serving suggestions:** good match with meat dishes. A tip? Try it with honey glazed pork tenderloin or Tuscany roasted wild.



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