



VILLA S. ANDREA

# Vermiglione IGT Toscana Rosso

## General features

Abc

IGT Toscana Red wine



Sangiovese 80%, Merlot 10%, Colorino 10%



Provenance: Central Tuscany



The grounds where the vineyards are situated are rich in galestro (plastic clay) and alberese (limey-clay with bits of rock) and give this wine elegance as well as good structure.



The vinification takes place in concrete vats and is followed by 15 days of maceration on the skins.

After the fermentation process, the wine is left to mature in stainless steel vats, at a constant temperature, for the following 6 months.

The aging period ends up with a bottle refining of at least three months.



## Organoleptic properties



Intense, shiny ruby-red colour.



Aroma: vinous, intense with tones of ripe berries.



In the mouth, this wine is harmonious, full bodied, remarkable for its elegance and freshness.



Serving Temperature: 16-18°C



Suggestions: this wine matches perfectly with cold cuts, Roasted and grilled meat, semi-seasoned cheese.

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**Icons:** «Diagram» by Yaroslav Samoilov, «grapes» by Katie Wright, «Location» by Rohit M S, «glass» by Gabriela Muñiz, «View» by artworkbean, «A good sniff» by Cards Against Humanity, «Chin2 by Dries Janssen, «Thermometer» by Renan Ferreira Santos, «utensils» by Juan Pablo Bravo, , «olive» by anbilero adaleru

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