



CERTOSA DI BELRIGUARDO

'LA ROSSA' TOSCANO ROSSO IGT

La Rossa is the expression of international grapes in the art of Chianti Colli Senesi. The Tuscan terroir instills a deep sense of identity in wine lovers, thanks to its complex flavors and strong ties to the region's cultural heritage. Observing the development of the territory and consumer taste (which changes over the years), Certosa di Belriguardo has added this innovative new release to their collection. A blend of Merlot and Cabernet Sauvignon, La Rossa gives a modern finesse and polish to the distinctive and cherished character of Tuscan wine. A very intense ruby red color, La Rossa is powerful and rich on the nose, with hints of black fruit and spices. On the palate, it is fresh and elegant: recalling black raspberries and cherries, with enveloping tannins. This wine is a pleasant accompaniment throughout the meal. Perfect companion to flavorful starters, white and red meats, and fresh and mild aged cheeses.

GRAPES	65% Merlot, 35% Cabernet Sauvignon
LOCATION OF VINEYARDS	Hills around Siena
ORIENTATION	West, Southwest
ALTITUDE	200-250 meters above sea level
SOIL	Rich in organic substances with some minerals
TYPE OF CULTIVATION	Spurred cordon
VINIFICATION	Harvest takes place at the beginning of October. Alcoholic fermentation in stainless steel tanks at a controlled temperature of 24-27°C, with maceration on the skins for 15-20 days.
AGING	16 months in barriques and old tonneaux
ALCOHOL CONTENT	14.0%
OENOLOGIST	Manuel Pieri



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