

LE SODE DI SANT'ANGELO

DAUTORE



GRAPE VARIETAL: Sangiovese, Merlot, Alicante

VINTAGE: 2014/2015/2016

CLASSIFICATION: IGT

ORIGIN: Maremma, Toscana

SERVING TEMPERATURE: 62F – 66F

TASTING NOTE: Intense ruby red. The nose presents fruity notes such as blueberries and ripe accompanied by a persistent vanilla. Persistent after taste, complex structure given by tobacco, chocolate and coffee.

FOOD PAIRING: Perfect wine to drink by itself, also pairs perfectly with roasted meat, charcutterrie and seasoned cheese.