Sotto la Quercia Costa Toscana Merlot lot

LE SODE DI SANT'ANGELO

SOTTO LA QUERCIA MERLOT

GRAPE VARIETAL: 100% Merlot

VINTAGE: 2018

CLASSIFICATION: IGT

ORIGIN: Maremma, Toscana

SERVING TEMPERATURE: 62F - 66F

TASTING NOTE: Ruby red with dark violet reflections. Rich, broad, fragrant and complex bouquet of red fruits and marmalade with characteristic balsamic and sweet spices scents. It is the soul wine of Sode di Sant'Angelo as it best expresses the character and personality of the "terroir". Equipped with remarkable structure and softness.

FOOD PAIRING: Gastronomic wine to combine with succulent dishes as well as extraordinary for meditation.