



FATTORIA DEL TESO

ANFIDIAMANTE RED I.G.T.



THE MONTECARLO BRAND

The Fattoria del Teso has always aimed at the preservation of its natural environment and at the growing of typical and genuine products along the tradition of Tuscan agriculture. The products of our Farm combine the experiences of the past and the techniques of the most advanced agronomical and oenological researches.

The wines of Fattoria del Teso truly represent the unique "terroir" of Montecarlo. The taster is immediately struck by the elegance and sophistication of both whites and reds. These characteristics – due to the vicinity of the sea and to the mild climate – distinguish the wines of Montecarlo from all other Tuscan wines.

The VinSanto of the Fattoria deserves a special mention: a typical Tuscan product, our Farm ages it for over 5 years in the old kegs in its attics.

TECHNICAL INFORMATION:



REGION

Montecarlo, hillside village in the province of Lucca.



GRAPES

Petit Verdot, Merlot, Syrah, Sangiovese.



VINIFICATION

at controlled temperature (28°C) with maceration of the skins for around 20 days.



AGEING

12 months in small French oak barrels.



AGEING

6 months in the bottle.



LIFESPAN

can be left to age in the bottle for long periods of time.

ORGANOLEPTIC CHARACTERISTICS:



COLOUR

deep ruby.



BOUQUET

overtones suggesting dark berry fruits, spices and hints of vanilla.



FLAVOUR

smooth and rounded, with marked tannic texture and long back palate.



SERVING TEMPERATURE

18°C.



FOOD PAIRINGS

ideal with red meat, game and mature cheeses.



BOTTLES

750 ml Bordolese, 3000 ml Bordolese and 5000 ml Bordolese.

FATTORIA DEL TESO

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