

DAMARE ROSSO



Damare Rosso is born from the encounter between Cabernet Sauvignon, Merlot and Petit Verdot, combining the great Tuscan winemaking vocation with an international style. A modern, refined and elegant wine, which expresses balance and personality through a unique interpretation of the territory.

DENOMINATION: IGT TOSCANA ROSSO

GRAPES: Cabernet Sauvignon, Merlot and Petit Verdot
WINEMAKER: Emiliano Falsini

REFINING: French Barriques for 14 months

TRADITION AND ARTISANAL PRECISION

The grapes, hand-picked at the ideal moment of ripeness, are vinified with a natural fermentation and a prolonged maceration of about 3 weeks, which allows to extract structure and aromatic depth. After malolactic fermentation, the wine ages for 14 months in barrique, preserving all its elegance without clarification or artificial stabilization.

CHARACTER AND STYLE

With an intense purple color, Damare Rosso releases aromas of ripe berries, floral accents and fresh balsamic notes. In the mouth, the enveloping and silky tannin blends with light spicy nuances and a long and vibrant finish, rich in Mediterranean references.

A wine that tells the story of Tuscany with a contemporary language, perfect for those seeking elegance and freshness in a sip of absolute balance.

ELEVATION: Bottle for at least 3 months

SERVING TEMPERATURE: 18°-20° C

VOL.ALC: 14% VOL

AGEING POTENTIAL: 10-15 years