

DIADEMA ROSSO

0,75l 1,5l 3l 5l



Diadema Rosso is born from the best selections of grapes grown on the Tuscan hills, combining the intensity of Sangiovese with the structure of Cabernet Sauvignon and the complexity of Syrah. A wine with great personality, which best expresses the Tuscan winemaking tradition with a modern touch.

DENOMINATION: IGT TOSCANA ROSSO

GRAPES: Sangiovese, Cabernet Sauvignon and Syrah

WINEMAKER: Emiliano Falsini

REFINING: French barriques for 16-18 months followed by a rest in the bottle for at least 6 months

PRECISION AND RESPECT FOR THE RAW MATERIAL

The grapes, harvested by hand at the peak of ripeness, are carefully selected and vinified with a careful process: spontaneous fermentation with natural yeasts, long maceration on the skins to extract structure and aromas, and aging in wood to enhance complexity. The wine does not undergo clarification or stabilization, preserving its authenticity.

CHARACTER AND STYLE

Diadema Rosso seduces with its intense purple color and a bouquet of ripe red fruits, spices and floral notes, enriched by an elegant balsamic trail. On the palate it is soft and enveloping, with structured but harmonious tannins and a persistent finish that promises a splendid evolution over time.

An icon of elegance and refinement, perfect for those looking for a wine that tells the best of Tuscany.

SERVING TEMPERATURE: 18°-20° C **VOL.ALC:** 14.5% VOL

AGEING POTENTIAL: 15-20 years

