



Castello di Selvole "Frescolaia" IGT Tuscany, Italy 2015



Denomination: IGT(Indicazione Geografica Tipica)

Category: Red wine

Region/ Country: Tuscany, Italy

Grape Varietals: Merlot 25%, Cabernet Franc 25%, Sangiovese 50%

Color: Ruby red

Bouquet: On the nose you get notes of plums, ripe Cherry, blackberry, prunes and blueberry, red licorice, some barnyard, forest floor, mushroom and hints of leather and tobacco.

Taste: On the palate you get well-balanced robust tannins, creaminess texture, moderate acidity, well rounded along with a wonderful structure, backed by a persistent long finish.

Alcohol Content: 12.5% vol..

Serving temperature: Between 17° C to 21° C

Food pairing suggestion: Particularly suitable with ox tail, beef stew, mushroom dishes, roast meats, spicy sausages, fowl and matured cheeses.

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Aged in French barrels for 18 months then the wine is also aged in the bottle for 6 months to give it a further roundness and smoothness. The blend of Merlot Cabernet Sauvignon and Cabernet Franc makes this wine a bordeaux style wine and yet it is very Tuscan.