



## Castello di Selvole "Barullo" Super Tuscan IGT Tuscany, Italy



**Denomination:** IGT(Indicazione Geografica Tipica)

**Category:** Red wine

**Region/ Country:** Tuscany, Italy

**Grape Varietals:** Merlot 45%, Cab Sauv 45%, Sangiovese 10%

**Color:** Ruby red

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

**Taste:** On the palate you get well-balanced robust tannins, moderate acidity, creaminess texture backed by a persistent finish, well-rounded wine.

**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.*