



TENUTA  
SAN VITO

MADIERE - TOSCANA IGT RED



**Name** Madiere

**Classification** Toscana Igt Red

**Blend** 60% Sangiovese; 30% Cabernet; 10% Merlot.

**Harvest** In October, at different times according to grape varieties.

**Vinification** Red-wine fermentation, with 15-20-day maceration on the skins, and daily pumpovers for several days.

**Maturation** At least 12 months in French Allier oak barriques, where malolactic fermentation takes place, followed by further bottle-ageing.

**Sensory profile** Deep ruby red; rich, lingering aromas suggesting wild red berries and spice; harmonious and balanced on the palate; a very distinctive wine suited for lengthy cellaring.

**Serving suggestions** Excellent with all red-meat dishes, with roasts and all types of stews; ideal with wild game.