

# MATTATA



**Grape variety:** 100 % Sangiovese

**Training system:** Spur cordon

**Harvest:** Third ten days of september

**Winemaking:** In stainless steel, temperature-controlled, tanks

**Aging:** 18 months in 500/600 liters oak barrels, then 12 months in the bottles

**Serving temperature:** 18°C

**Colour:** Ruby red, during the first years, with purple shades that fade over the aging

**On the nose:** : Balsamic and slightly spicy, It recalls wild blackberries

**Taste:** Elegant and structured, well balanced in acidity, with vivid and matured tannins

**Consumption:** It is immediately intense and well balanced, but it expresses its best after 2 years, at least, at of refining. It can be aged for many years in the cellar because of its great aging potential

**Pairings:** Fillet of beef, truffle dishes and roasted game, good also with well seasoned cheese