



## Armonia Super Tuscan

*Obtained from a special selection of Tuscan Sangiovese, this wine shows its own character after a master refining.*



**Grapes:** Sangiovese

**Vineyard:** Grown in the old vineyard handed down from generations to generations and a long history of selected clones, this fine wine is produced according to our high quality standards. The vineyard is situated at 300-350 meters above the sea level, and experiences one of the best south-southwest exposure. The soil is of medium – mixture, sandy and clayey soil, with typical Galestro marl and Alberese limestones.

**Wine-making:** fermentation in stainless steel tanks oak casks at a controlled temperature lower than 27°C for 20-25 days that is the average suitable time for extraction of colour, polyphenols and tannins from the skin. After the alcoholic fermentation, the wine is placed in French oak barriques for malolactic fermentation

**Aging:** 10-12 months in 500 liters French oak barriques

**Refining:** in bottles for 6-12 months before merchandising better highlights the unique character of Super tuscans wines.

**Serving temperature:** 18°C – 64.4°F

**Alcohol content:** 13.5%

**Colour:** intense deep ruby red, with very refined purple reflections.

**Bouquet:** intense and very refined, with fruity notes of slightly ripen blackberries and raspberries; floral hints of violets which further enhance the aroma.

**Flavor:** quite balanced elegant and slightly exuberant tannins softened by a spicy wooden note which never hides the other flavors. Complex deep finish with a pleasant aftertaste.

**Serving Suggestions:** meditation wine, perfect with seasoned cheese but also to be served with meat

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### Famiglia Losi