



# Raniero

## Grape types

Merlot 100%

## Denomination

IGT Toscana Rosso

## Analytical data

Alcohol content: 14 % vol

Dry extract: 32.0 g/l

Total phenolics: 3,000 mg/l

## Vineyards

Height above sea level: 250 m.

Training system: Spurred cordon

Planting density: 5,000 vines/ha

Cover cropping with sown Subterranean Clover (*Trifolium subterraneum*) and Tall Fescue (*Festuca arundinacea*)

Average yield: 70 q/ha

## Winemaking:

Fermentation and vinification at controlled temperatures.

Maceration for 15 days with analytical monitoring of phenolic potential.

The wine ages for 12 months in French and American oak barriques.

## Sensory characteristics:

The intense, impenetrable purple reveals dense, dark highlights.

The aromas are elegant and varietal. Appealingly soft on the palate, Raniero discloses sweet, tight-woven tannins of surprising length and complexity

## Serving temperature:

18 ° C

## Food matchings:

Stewed, roast or grilled red meats. Aromatic, slow-cooked pot roasts. Mushroom-based dishes and mature cheeses.

## Packaging:



**Raniero**  
0.75-l Bordeaux bottle  
Six bottle carton



**Raniero**  
0.75-l Bordeaux bottle  
Individual presentation pack



**Raniero**  
0.75-l Bordeaux bottle  
Individual presentation pack  
in six bottle carton

## Azienda Agricola Poggio Torselli

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