



AIA VECCHIA



LAGONE

IGT TOSCANA

Grapes: 60% Merlot, 30% Cabernet Sauvignon, 10% Cabernet Franc

Provenance: Bolgheri zone and Magliano in Toscana (GR), Tuscany

Aging: in various types of oak barrels for 12 months; aged six months in bottle

Serving temperature: 16° – 18°C

Characteristics: in the glass, the wine is deep ruby with purple hues. On the nose, the wine is delicate with notes of cherry, vanilla, raw beef and herbs. On the palate, it is dry, structured and elegant with flavors of plum, ripe cherries, wild berries and a hint of spice, followed by a lengthy and smooth finish that begs for food.

Serving suggestions: this wine is very versatile and would pair well with both red and white meats, various pasta dishes and hard cheeses.

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