





# L'Affabile Rosso



## Your best table-mate

“Affable” is the one who interacts with others with extreme simplicity, courtesy and kindness. These are the characteristics of L'Affabile Rosso, a pleasantly fresh and savory wine, a friend of all, a combination of native and international vines.

-  Sangiovese, Merlot, Cabernet Sauvignon
-  Intense ruby red colour with violet shades
-  Strong aromas of red fruits accompanied by a light note of violet.
-  In the mouth it is pleasantly fresh, rounded and well balanced, with a long post-gustatory persistence.

## Vinification process

Fermentation in stainless steel tanks at a controlled temperature, with maceration on the skins for about 23 days depending on the variety vinified. Malolactic fermentation in the tank. Aging in steel for about 8 months and in bottle for another 6 months.

## Food pairings

Perfect with grilled pork, in general it is a very versatile wine, suitable for many contexts and combinations. A serving temperature of 15-16 degrees is recommended.