

La Mora

Toscana IGT

2022

Blend

Sangiovese Merlot

Vinification and ageing

traditional vinification in stainless steel, at least 2 months of bottle ageing

Alc.

13% vol.

Serving temperature

16°- 18°C



Tasting Notes

With an intense ruby red color and violet reflections, it presents a complex aromatic profile reminiscent of ripe red fruits and a sweet spicy note accompanied by hints of cocoa. The palate entry is ample and enveloping. The tasting experience progresses with good freshness, with well-integrated acidity and tannic structure. The finish is savory and persistent.

Food pairing

Ideal paired with cured meats and cheeses, as well as pasta dishes and main courses based on meat or flavorful vegetables.