

MAZZONI

2011 Rosso di Toscana

MAZZONI Rosso di Toscana is a blend of two important grape varieties created by two distinguished winemaking families--Italy's Franceschi and the Terlato's from the United States. This partnership has flourished for more than 35 years. With each family bringing its expertise in the given variety. This Super Tuscan was handcrafted at a state-of-the-art winery with 100% estate grown fruit grown in the southwest zone of Montalcino. Live like an Italian every day with Mazzoni! Visit us at LIVELIKEANITALIAN.COM.

Appellation:	Toscana IGT
Varietals:	72% Sangiovese, 28% Merlot
Color:	Ruby Red
Aroma:	Fruity notes of red berry fruit, plums, blackberry, balsamic notes, sweet spices, tobacco leaf and liquorice.
Taste:	Warm, soft, intense and balanced, with velvet-smooth tannins and a lingering finish.
Fermentation:	10 days submerged cap fermentation at controlled temperatures of 78-82°F.
Aging:	12 months in French oak; 50% in large barrels and 50% in second vintage barriques.

Features & Benefits

- MAZZONI Toscana Rosso is made from 100% estate grown Sangiovese and Merlot that is handpicked at a state-of-the-art winery in Montalcino. This Super Tuscan delivers concentrated ripe, dark berry aromas and flavors. The Sangiovese provides a firm backbone while the Merlot brings a luscious mouthfeel and lingering finish.
- MAZZONI Rosso comes from the expert winemakers at Il Poggione.
- Consumers can know and trust that MAZZONI will deliver exceptional quality year after year.



UPC: 086891-07842-7
SCC: 1 00 86891-07842-4
Case: 12pk