



Fuligni
"S.J." Toscana IGT



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Concentrated, voluptuously textured; rich, ripe, mellow, structured, packed with berry fruit, and intriguing nuances of underbrush, spices and incense.

Grapes: 60% Sangiovese & 40% Merlot
Vineyard Location: From vineyards located in Montalcino, Tuscany, Italy
Vinification/Aging: The must remains sur lie 18 days, in stainless steel vats. The resulting wine is fine tuned for four months in stainless steel before aging 4 to 12 months in Allier oak tonneaux. Finally the wine ages in the bottle for three months



Pairing Suggestions:
Red meats and seasoned cheeses

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