



TENUTA  
SAN VITO

COLLE DEI MANDORLI - TOSCANA IGT MERLOT



**Name** Colle dei Mandorli

**Classification** Toscana Igt Merlot

**Blend** 100% Merlot.

**Harvest** In October.

**Vinification** Red-wine fermentation, with 20-25 day maceration on the skins and regular pumpovers for several days.

**Maturation** At least 14 months in French Allier oak barriques, where malolactic fermentation takes place, followed by further bottle-ageing.

**Sensory profile** Deep ruby red; generous, complex nose with lingering fragrances of pungent spice and ripe red berry; well balanced on the palate, firm-structured yet smooth and opulent, with very fine-grained, fragrant tannins: a wine of great breed with impressive cellaring potential.

**Serving suggestions** Ideal with all meat dishes: roasts, stews, and any preparation in juices or sauce; an outstanding partner with small and large wild game.