



TENUTA  
AQUILAIA

*Good omens and good habits  
in the etruscan land*

**ORIZZONTI LINE**

**MAREMMA TOSCANA D.O.C.**

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75 ml Bordeaux Bottle

**GRAPE VARIETIES:** Sangiovese and Petit Verdot



**REGION:** Tuscany

**WINE MAKING:** Fermentation at a controlled temperature of 26°C, with 15 days of skin maceration. Malolactic fermentation takes place immediately after the primary alcoholic fermentation

**AGING:** In stainless steel and cement tanks for six months

**ALCOHOL CONTENT:** 13,5%

**STORAGE:** in cellar at 15-18°C

**SERVING TEMPERATURE:** 18-20°C

**FOOD PAIRINGS:** Cheeses and chutneys, oven-baked pasta, sliced beef, stuffed pork, pork chops and roast pancetta

**NOTES:** *Sangiovese and Petit Verdot are the basis of this robust red wine. The wine has a strong character, in which fruity notes come together with the scents of the Mediterranean bush. On the palate it is soft and velvety, with vibrant tannins and an excellent drinkability*