



*Good omens and good habits  
in the etruscan land*

**AUSPICI LINE**

## **FOSSO SANGUINAIO** **MAREMMA TOSCANA D.O.C.**

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75 ml Heavy Bordeaux Bottle

**GRAPE VARIETIES:** 75% Sangiovese,  
15% Petit Verdot, 10% Alicante



**REGION:** Tuscany

**WINE MAKING:** Grapes are harvested by hand. Pre-fermentative maceration at 12°C for 8 hours. Fermentation at a controlled temperature of 26°C with 16 days of skin maceration. Malolactic fermentation takes place immediately after the primary alcoholic fermentation

**AGING:** Elevation in 225 Lt. French oak barrels for 6 months and then in 30hl big oak casks from Slavonian oak for 12 months

**ALCOHOL CONTENT:** 14% Vol.

**STORAGE:** At cellar temperature (15-18°C)

**SERVING TEMPERATURE:** 18/20°C

**FOOD PAIRINGS:** Stewed game, Fiorentina steak, mature cheeses and cold cuts of the Maremma tradition

**NOTES:** Sangiovese, Petit Verdot and Alicante give their best in this precious red wine. The fruity aromas of cherry and myrtle are well matched with the hints of pepper and helichrysum. On the palate it is full-bodied and enveloping, with silky tannins and a pleasant spicy aftertaste.