

Tenuta Di Morzano

Italy
Emilio

Elegant ruby red color. The nose is intriguing, and comprising: the aroma of red fruits typical of the torroir of Montespertoli precedes hints of spice and herbaceous. In the mouth expresses harmony and intensity, the tannin is softened with the passage of wood balanced and well proportioned. Accompanies courses with meat sauces, red meat and game.

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