

CONTI DI SAN BONIFACIO 'DOCET' ROSSO

TUSCANY • ITALY • EUROPE

TECHNICAL DETAILS

Estate

The Conti di San Bonifacio Winery is nestled between the Maremma hills and the plains of the Tuscan coastline. Ours is a garden vineyard and boutique Cantina producing beautifully crafted wines, made with passion and authenticity with the expertise of our winemaker.

The Winery works hand in hand with the Wine+Wellness Resort, set on the brink of a hill with views across the vineyards and the surrounding medieval villages far off in the distance.

Winemaking

Fermented in stainless steel vats with temperature control between 28° and 30°C for 21 days. Aged in second year French oak barrels for 18 months.

Food Suggestions

Pairs well with beef, lamb, veal, poultry dishes, and cured meat.

TASTING NOTES

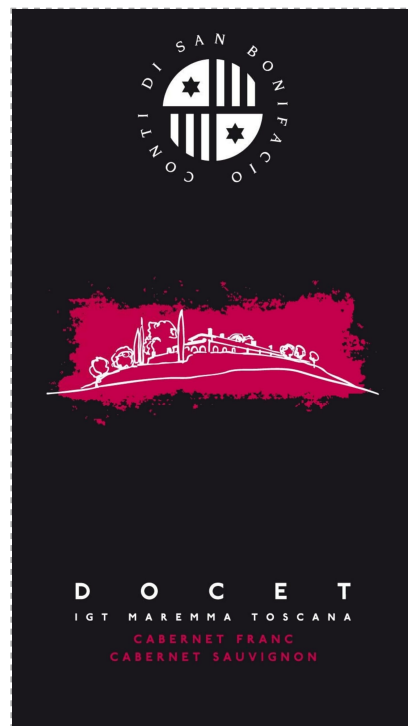
Exhibits notes of blueberries, raspberries, and blackberries. Then vanilla, black pepper, chocolate and graphite compose a bouquet incredibly complex. Voluptuous body and good acidity, with a marked intensity and a long finish. Round and powerful the tannins.

Grape blend of 50% Cabernet Franc and 50% Cabernet Sauvignon.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 1.5L (6 pc)
- Organic
- Family-Owned
- ABV%: 14.5
- Class: Red

CONTIDISANBONIFACIO.COM/WINERY/OUR-WINES/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

