

dedicated to those who live intensely in the present but with a careful look at the history and magic of the time, and to those who drinking our wine are excited to perceive the strong bond with our land

Phiecaula

INCANTO

TECHNICAL NOTES

TYPOLOGY liqueur wine

VINE VARIETY merlot

PRODUCTION AREA Montespertoli

FERMENTATION in steel at controlled temperature

with maceration for 15-20 days

PRODUCTION METHOD the cherries are macerated in the

wine and only after a barrel aging happens the addition of alcohol, brandy,

sugar and spices

ALCOHOL 27,00%

SERVING TEMPERATURE 16°

TING NOTESTES

VISUAL ASPECT deep ruby red with light garnet reflections

FLAVOUR intense aromas of black cherry and hints

spices that bind delicately to

organoleptic characteristics of merlot

TASTE Delicate and soft, with a rich finish

persistent

COMBINATION WITH FOOD Chocolate sweets, sacher torte

