

**ARCANGELO – ROSSO DI TOSCANA IGT – INTEGRALMENTE PRODOTTO E IMBOTTIGLIATO  
DALLA FATTORIA MAIONCHI – CAPANNORI – ITALIA 13,5% 2007**

**COLOUR:** ruby with purple reflections

**FLAVOURS:** coffee, blackberries, cherry, chocolate cake, black olive, liquorice and wet petals of roses

**TASTE:** it is very mellow and well structured; decent salivation and good sapidity (mineral notes); the final is coffee and cherry flavoured and the gustative aromatic persistency is about 7/8 seconds

**PAIRING:** stewed wild boar

- The bitter tendency of the wild boar meat is compensating the softness of the wine
- The sour tendency of the sauce is counterweighing the softness of the wine
- The sweet tendency of the sauce is counterbalancing the sapidity (mineral salts) of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the recipe is pairing with the aromatic persistence of the wine