

**CANAIOLO ROSSO IGT – ROSSO DI TOSCANA – IMBOTTIGLIATO ALL'ORIGINE DALLA
FATTORIA DI FUBBIANO – SAN GENNARO – LUCCA - ITALIA 13% 2012**

COLOUR: purple red

FLAVOURS: black olive, cherries and geranium

TASTE: alcoholic dryness and astringency; the final is bitter and the tannins are very dominant; the gustative aromatic persistency is about 5 seconds

PAIRING: *antipasto alla Toscana*

- The oiliness of the extra-virgin olive oil is counterbalancing the tannins and the alcoholic dryness of the wine
- The sweet tendency of the cold cuts and the cheeses is counterweighing the bitter sensation of the wine
- The structure of the antipasto is matching to the structure of the wine
- The gustative persistence of the antipasto is pairing with the aromatic persistence of the wine