

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

COLOUR: ruby with garnet reflections

FLAVOURS: truffle, mushrooms, raspberries, rubber, toffee, carob, chocolate and potpourri of dehydrated red flowers

TASTE: nice astringency at the first moment; softness and a little salivation in a second time; the final is raspberries flavoured and the gustative aromatic persistency is about 7/8 seconds

PAIRING: grilled red meat

- The succulence of the meat is compensating for the astringency of the tannins
- The bitter tendency of the meat is compensating the softness of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the meat is pairing with the aromatic persistence of the wine