

I PAMPINI – ROSSO DI TOSCANA IGT – IMBOTTIGLIATO ALL'ORIGINE DALLA FATTORIA DI FUBBIANO – SAN GENNARO – LUCCA – ITALIA 14,5% 2009

COLOUR: ruby with violet reflections

FLAVOURS: blackberry, blueberry, chocolate, vanilla, peony and geranium

TASTE: sapidity (mineral notes) and tannic astringency; nice body and good structure; the alcoholic note is not perceivable and the final is blackberry flavoured; the gustative aromatic persistency is about 7 seconds

PAIRING: stewed pheasant

- The sweet tendency of the meat is counterbalancing the sapidity (mineral salts) of the wine
- The succulence of the meat is compensating for the astringency of the tannins
- 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