

IL BRUCIATO – BOLGHERI – DOC – TENUTA GUADO AL TASSO – IMBOTTIGLIATO DA MARCHESI ANTINORI SRL – FIRENZE, IN CORTONA (AREZZO) – ITALIA 2011 14%

Prodotto da uve cabernet sauvignon, merlot e syrah nella tenuta guado al tasso a bolgheri. Il vino viene affinato per circa 8 mesi in piccole botti e per almeno altri 4 mesi in bottiglia.

COLOUR: ruby with purple reflections

FLAVOURS: vanilla, strawberries, green pepper, liquorice, mineral notes and red rose

TASTE: good tannic astringency and conspicuous spicy note; the tannin is getting along with the softness making agreeable the sensation at the palate; the alcoholic note is very strong and the gustative persistency is about 5/6 seconds

PAIRING: fillet of beef with green pepper

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