

CASTELLO DELLA PANERETTA 1596-1996 – QUATTROCENTENARIO – SANGIOVESE 100% - ROSSO DI TOSCANA IGT – IMBOTTIGLIATO ALL’ORIGINE DAL VITICOLTORE MARIA CARLA MUSSO – BARBERINO VAL D’ELSA (FI) 14% 2004

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COLOUR: garnet

FLAVOURS: wild strawberries, vegetal note, clove, wild rose, undergrowth, sour-cherry flavour and red rose

TASTE: softness and astringency in the same time; good, noble tannins and the final is lightly bitter; alcoholic dryness and low salivation; the gustative persistency is about 5/6 seconds

PAIRING: grilled T-bone steak

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- The succulence of the meat is compensating for the astringency of the tannins
- The sweet tendency of the meat is counterweighing the bitter sensation of the wine
- The succulence of the meat 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