



## **Terre dei Fiori - 'Acanto' Maremma Toscana IGT**

**Producer:** Tenute Costa

**Grapes:** 85% Sangiovese & 15% Cabernet Sauvignon

**Area of Production:** Toscana

**Vinification:** Maceration and fermentation in steel tanks for 15 days, with occasional pumpovers, punch downs and delstages. Malolactic fermentation occurs in French oak. The wine is then barrel aged for 8 months and bottle aged for another 6 months.

**Tasting Notes:** An intense ruby red color in the glass. Intense and complex nose, with red and black forest berry fruit, peonies, violets, juniper, vegetal accents, and underbrush. Intense, persistent, and nicely structured; it is rich and fresh on the palate, with powerful tannins and smoky notes in the finish.

**Food Pairing:** Serve with roasts, hearty pasta dishes and aged cheeses.



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