



## Olpaio Tenuta Rubbia al Colle GGT



**Grapes** > 80% Merlot 20% Sangiovese

**Region**> Tuscany

**Winemaking**> Skin contact for 10-12 days in temperature-controlled stainless steel tanks with daily pumping over. Fermentation vessels include stainless steel and wood. Aged 12 months in 225L French oak barriques, then 12 months in 2500L Slavonian oak casks.

**Tasting Notes**> Bright red color. Rich and ample aroma with floral and red fruit notes. Balanced, persistent and velvety taste, which recalls the olfactory scents.

**Food Pairing**> It goes well with meats, but it is in perfect harmony with the first courses seasoned with savory sauces always based on meat, even game. A 'cinghialesco' wine, as the Maremma wants.

**Serving temperature**> 18-20 °C

**Closure**> Cork

## Rabucolo Tenuta Rubbia al Colle GGT

**Grapes** > Cabernet Sauvignon , merlot, cabernet Franc, and Syrah

**Region**> Tuscany

**Winemaking**> Skin contact for 10-12 days in temperature-controlled stainless steel tanks with daily pumping over of the cap. Thermal control. Alcoholic fermentation in stainless steel; temperature <28° C (82.4° F). Malolactic fermentation, spontaneous and complete. Maturation for 10 months in 25-hectoliter (658 gal) oak casks. Re-fermentation, aging on the yeasts, at least 3 months.

**Tasting Notes**> Ruby red color. The nose opens with a hint of red fruits and ripe fruit, well combined with vegetable aromas and a very pleasant balsamic note. On the palate it is fresh and of good structure, it has an excellent taste olfactory correspondence and has a good persistence.

**Food pairing**> Omelettes, vegetables flans, cheeses and pizzas; in winter it is ideal with cereal, barley, spelt, legumes, lentils and beans soup.

**Serving temperature**> 16-18 °C



AZIENDA AGRICOLA FRATELLI  
**Muratori**



## Le Pulledre Super Tuscan IGT



**Grapes** > Cabernet Sauvignon, Petit verdot, Syrah, Sangiovese and Ciliegolo

**Region** > Tuscany

**Winemaking** > Sangiovese and Ciliegolo fermented in stainless steel tanks with 8 days long fulling and daily pumping over of the cap for 2 days - Syrah and Petit verdot fermented in oak casks with skin maceration for 7 days - Cabernet Sauvignon fermented in oak casks with skin maceration for 45 days Aging and maturation Once drawn off, every wine was then fi ned in barrique for 18/20 months.

**Tasting Notes** > In the glass a deep ruby red color. On the nose aromas of dark and red fruits, cedar and young leather with hints of cacao, espresso, spices and vanilla. On the palate dry, medium bodied with medium acidity and elegant tannins. Flavours are a recall of the nose with medium length finish.

**Food Pairing** > Cheese, beef, lamb, game.

**Closure** > Cork



AZIENDA AGRICOLA FRATELLI  
**Muratori**