



Strade di Toscana Toscana IGT 2022



- **91 points, International Wine Report**

Grapes: Blend of 60% Merlot, 30% Cabernet Sauvignon, 10% Syrah

Winemaking: Fermentation on the skins, 26°C for 10 days. Aged in steel and vitrified cement containers for 6/8 months. New French oak barriques for 6 months. Refined in bottle for at least 1 month.

Tasting Notes: The Castelli del Grevepesa 'Strade di Toscana' is a lovely showing. It offers pretty bright red fruits and sweet red berries which are woven together with spices, florals, leather, herbs and hints of tobacco. This possesses a gorgeous medium body and a nicely polished texture with lots of energy and poise through the finish. This shows a wonderful sense of freshness when served at cellar temperature, and it drinking beautifully at an early stage.

International Wine Report: *"The 2022 Strade di Toscana Rosso offers a vibrant bouquet of ripe red cherries and blackberries, complemented by subtle hints of spices, dried herbs with a touch of earthy, leathery notes. On the palate, it displays a nice balance between fresh fruit, spice and earthy nuances, with well-integrated tannins providing a smooth, velvety texture that leads into the finish."*

