

# MATERIA ROSSA

## TOSCANA IGT ROSSO 2022

### "La Casa dei Polpi"



*A red wine with character – smooth and enveloping.*

*With this special edition wine, we support “The House of Octopuses” an initiative aimed at protecting these incredible inhabitants of the sea from intensive fishing using plastic traps. This experimental project seeks to offer octopuses new shelters by permanently installing artificial dens on the seabed, made from eco-sustainable materials such as terracotta.*

**Grape variety:** Sangiovese, Merlot

**Production area:** Magliano in Toscana

**Bottles produced:** 16,000 bottles

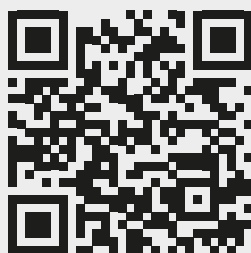
**Vinification:** After gentle destemming and crushing, the grapes are vinified in temperature-controlled stainless steel tanks to preserve their freshness and varietal character. Fermentation times and pump-over practices are carefully adjusted according to the specific traits of each grape. After fermentation, the wine matures in stainless steel tanks, allowing it to develop greater aromatic complexity and a clean, vibrant profile.

**Flavour and aroma:** ruby red. Elegant and spicy with fresh notes of red berries. In the mouth it is soft, persistent and fresh at the end.

**Pairings:** pasta dishes with red sauces and meat sauce, red meat, spicy dishes.

**Serving temperature:** 18° C.

**Certification:** ICEA - Naturland Fair.



# EXPLORE THE PROJECT