

# Casa Charlize Cuvée Forte Toscana Rosso IGT 75cl

Product image is illustrative



Country:  
**ITALY**



Area:  
**TOSCANA**



Producer:  
**CANTINE CASA CHARLIZE**



Volume:  
**75CL**



EAN:  
**4740158007624**



Alcohol Volume:  
**13.5% vol**



Product Group:  
**STILL WINE**



Color:  
**RED**



Sweetness:  
**SEMI-DRY**



Style:  
**FULL BODIED**



Grape:  
**SANGIOVESE, CABERNET  
SAUVIGNON, SYRAH,  
MERLOT**



Serving Temperature:  
**16 - 18 °C**

## Product description

Vinification: This wine is obtained from grapes that have reached perfect aromatic and polyphenolic maturation from Tuscan vineyards, in order to obtain the most concentrated wine, higher alcohol level and lower possible acidity.

Old traditional vinification method: completely mature grapes are hand-picked from vineyards, the fermentation and maceration with the skins take place at controlled temperatures of 20-30 °C. Afterwards the wine is pressed and proceeds to the malolactic fermentation in steel tanks. When the wine is ready the process is completed with a tangential filtration prior the bottling.

Colour: Very deep red colour with purple edges.

Bouquet: Intense bouquet of black cherries and berries. Taste: Ripe, full bodied blend, supple with smooth and silky tannins.

## Serving suggestions

Perfect companion of spicy dishes, grilled red meats. Serve at 16-18 °C



Game  
meat



Grilled  
meat



**7 €** / bottle

Price per liter: 9 €/L

Bottles per crate: 6

Minimum total cost: 7 €

## Additional Information