

ROSSO FIBBIANA

I.G.T. TOSCANA

Experience Toscana Winemaking *its First*

A ruby red wine characterized by a full-bodied structure and an intense, aromatic bouquet with hints of berries and wild berries. Its flavor makes it particularly suitable for pairing with traditional Tuscan dishes: ribollita, bruschetta, red meats, and game. Thanks to its low acidity, it also pairs well with fish dishes.

Our Wine



APPELLATION
I.G.T. Toscana



WINE TYPE
Still red wine



VARIETALS
60% Sangiovese
20% Canaiolo
20% Trebbiano



REGION OF PRODUCTION
Certaldo, Toscana
Italia



TEMPERATURE
15-18°C



TASTING PROFILE



COLOR
It has a ruby red colour



AROMA
It has an intense and aromatic scent with hints of berries and wild berries.



PALATE
The flavor is smooth and the structure is persistent, fine on the palate and low in acidity.

ABBINAMENTI



Fish dishes



Red meat and game



Bruschetta and traditional Tuscan dishes

Nutritional values: 83 kcal | Carbohydrates 2.7 g (of which sugars 0.8 g) | Protein 0.1 g | Fat 0 g | Salt 0.01 g | Alcohol 12.5%

OUR WINERY

In the heart of Tuscany, our winery was born from passion, where tradition and respect for the land guide every choice. We cultivate our vineyards with care and attention, following natural rhythms and enhancing the identity of the territory. Each bottle is an expression of our daily work, made of dedication, authenticity, and love for what we do.

Between land and time, our essence takes shape

