



## Fiero

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2016

**Type** Red Wine

**Classification** IGT

**Year** 2016

**Region:** Montalcino, Tuscany, Italy

**Winemaking** after the crushing, the fermentation takes place in stainless steel vats at a controlled temperature, favoring prolonged contact with the skins with the must.

The malolactic fermentation occurs in October right after the alcoholic fermentation.

**Grapes** 60% Merlot from Chianti, 40% Sangiovese from Montalcino

**Ageing** 20 months in used French barriques

**Alcohol** 14.0%

**Tasting Note** Dark ruby colour with vivacious reflections. Lots of liquorice and a hint of black pepper. Ripe plum, aromatic herbs. Gently rounded acidity, toasty and creamy mid palate with a hint of fumé and delicate, silky tannins. Great flavour intensity and concentration let wine linger for long in the after taste leaving a slightly jammy blackberry hint.

**Food pairing** Serve with red meat, cold meats and mature cheeses.

**Serving temperature** 16-18°C