



TENUTA
COLLE ALBERTI
DAL 1819

BEFFARDO

IGT

DESCRIPTION

Of a ruby red colour, it appears very heavy, dense with with a mildly violet thickness. To the nose, hints of black fruit emerge (black cherries, blueberries and blackcurrant) wrapped in spicy and toasted wood notes, all made more penetrating by the ethereal thrust of alcohol. On the palate the wine is incisive, marked by an exuberant but resolved tannin, with a good acidity and good structure. The end of the mouth is dominated by the sweet and bitter notes of wood and a pleasantly spicy finish.

GRAPES

Petit Verdot 100%

SOIL TYPE

Clayey-limestone

WINE PRODUCTION PROCESS

After pressing the hand picked grapes are macerated for 14 days in cement vats, with daily pumping-over the must. At the end of fermentation, the vats are drawn into small French oak barrels. It remains there for about 18 months where it is refined.

SERVING TEMPERATURES

Between 16°C and 18°C

PAIRING

Beffardo is suitable to accompany all the hearty meat dishes of Tuscan cuisine.

