



TENUTA  
MARTINELLI

## ROMEO CURTEFRANCA RED

### GRAPES:

Cabernet and Merlot

### VINIFICATION:

After a scrupulous qualitative selection of the bunches, grapes are brought in small crates to the cellar for immediate destemming-crushing.

The fermentation is carried out at a temperature of about 25 ° C. The maceration of skins with pips is about a week. Then follows the racking. Then an aging on "noble lees" in steel.

Before being released, the wine is refined in bottles in an air-conditioned environment.

### COLOR:

Ruby red with violet hues.

### PERFUME:

Aromas of violet, cherry, currant, raspberry and spicy notes.

### TASTE:

Elegant and soft at the same time. Tasty and intriguing.

ALCOHOL: 12,5°

SERVICE TEMPERATURE: 18°C

