



Cantina Gentili

Matero

Toscana IGT Red 2025

Alcohol
content:

13,50%

Grape variety:

Sangiovese 50%
Merlot 35%
Cabernet Franc 15%



Winemaking process:

Hand-picked grapes, alcoholic and malolactic fermentation in steel tanks. Aged in bottle for 2-3 months.

Organoleptic properties:

Vivid ruby red colour. Decisive aromas of crispy cherry, raspberry and wild strawberries. Medium-structured, pleasantly fresh, it can be appreciated for its ease of drinking. Closes with fruity returns of wild strawberry. To be served "fresh" during the summer. Pairs well with a salami and cheese plate.



gentiliwine.com