



# ONORIUS

## Toscana IGT Dry Red Wine Supertuscan

### GRAPE VARIETIES

Sangiovese, Merlot.

### ALCOHOLIC FERMENTATION

Natural temperature in tank, 25-30 °C  
with natural yeasts.

### PRODUCTION AREA

Hills of the Tuscan coast.

### COLOR

Ruby red with violet hues.

### ELEVATION

30 m asl.

### BOUQUET

Great intensity of red fruit with pleasant  
hints of vanilla and cocoa.

### SOIL TYPE

Medium-textured, rocky, with body.

### TASTE

Enveloping with soft tannins, pleasant  
and persistent.

### TRAINING SYSTEM

Spurred cordon.

### SERVING SUGGESTIONS

Sauced white meat, red meat,  
medium-aged cheeses.

### VINEYARD LAYOUT

Traditional 2,60 x 0,90 m.

### SERVING TEMPERATURE

18-20 °C.

### AVERAGE VINE AGE

20 years.

### ALCOHOLIC STRENGTH

13 - 13,5% vol (depending on vintage).

### HARVESTING

Grapes hand harvested in September.

### PACKAGING

6 bottles 750 ml/box.

### VINIFICATION

15-20 days of fermentation, racking  
and gentle pressing.

### AWARDS

**Onorius 2015** - Silver Medal Award San Diego  
International Wine & Spirits Challenge 2018.  
**Onorius 2016** - Gold Medal Award  
Sommelier Challenge 2018.

