



LA TORRE

MACCHIONE

IGT ROSSO TOSCANO

Area of production: Arezzo - Toscana (Italy)

Type of product: organic wine

Yield per hectare: 60 quintals of grapes

Grape varieties: Sangiovese 50% - Merlot 50%

Altitude of vineyards: 350-450 m above sea level

Soil type: medium texture clay and good skeletal content

Training system: spurred cordon

Vinification: hand picked, separation of grapes from stalks and pressing; fermentation at controlled temperature, and then maceration for 8-10 days in total.

Maturation: minimum 12 months on oak casks of 7 hl, 8 months in bottle before release.

Fermentation vats: stainless steel tanks

Fermentation temperature: 26-28 °C

Colour: deep ruby red with pleasant notes of violet

Bouquet: intense and complex, spicy aromas with hints of red fruits.

Taste: smooth and enchanting with nice tannins

Service temperature: 16-18 °C

Food pairing: ideal with stewed, grilled red meats and game



Container:



lt 0,75

lt 1,50

lt 3,00

Decanter

WORLD WINE AWARDS 2014

This is to certify that

Marcelli Tulio, La Torre Macchione 2011
Colli della Toscana Centrale

has been judged by the world's best wine professionals in the most comprehensive and authoritative wine competition in the world, and has been awarded



A handwritten signature in black ink, appearing to read 'Steven Spurrier'.

STEVEN SPURRIER, CHAIRMAN

2014

MUNDUS vini BIOFACH

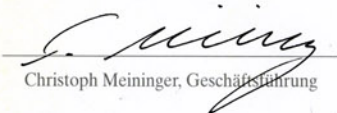
DER GROSSE INTERNATIONALE BIO-WEINPREIS



2010 Macchione IGT

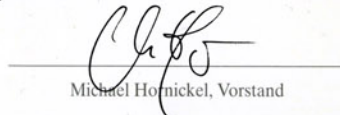
**Marcelli Tulio
Arezzo**

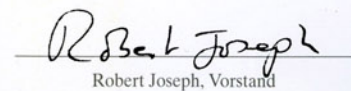
Neustadt an der Weinstraße,
im Februar 2014


Christoph Meininger, Geschäftsführung


Susanne Reineck-Bauer, Vorstand


Prof. Dr. Ulrich Fischer, Vorstand


Michael Hornickel, Vorstand


Robert Joseph, Vorstand