



Fattoria di Poggiopiano Galardi Fiesole - Firenze - Toscana

Organic Red Wine I.G.T.

“Com’Era”

Type	<i>Organic Wine</i>
Denomination	<i>I.G.T.- Rosso di Toscana</i>
Production area	<i>Tuscany, Florentine hills (Fiesole)</i>
Alcohol level	<i>13 %</i>
Variety	<i>Sangiovese, Merlot and Canaiolo</i>
Soil type	<i>Lean soil, Galestro, limestone</i>
Training System	<i>Low-spurred cordon and Guyot, Organic farming</i>
Harvest time	<i>First decade of September</i>
Winemaking	<i>Stainless steel vats at controlled temperature</i>
Ageing	<i>Stainless steel vats</i>
Colour	<i>Garnet red</i>
Aroma	<i>Elegant, with ripe berry notes</i>
Taste	<i>Round and medium bodied wine with ripe red berry notes</i>
Pairing	<i>Charcuterie, medium-aged cheese Red and white meat Pasta with tomato-based sauce</i>
Serving	<i>16°-18° C</i>
Best consumption	<i>Ready to drink, suitable for everyday consumption</i>



“Com’Era” means “How it was” ...in Tuscany!

A very Tuscan traditional wine: mainly made by typical Tuscan cultivars, it is a pleasant and simple wine to drink for an everyday meal.