

PS
WINE

premium wine selection

Vini di Qualità



Aurum Colatum

Diadema

CLASSIFICATION	IGT Toscana Rosso
TYPE	Red
REGION	Tuscany
GRAPE VARIETY	Sangiovese, Cabernet Sauvignon, Syrah
HARVEST	Manual when grapes are ripe. End of September for Sangiovese, beginning of October for Syrah and mid October for Cabernet Sauvignon.

VINIFICATION

The berries are softly pressed and vinified in containers at a controlled temperature. The fermentation is carried out by the yeasts naturally present on the grapes and the contact with the skins is prolonged for 4 weeks, during which daily pumping over is carried out in order to have an extraction of the noble substances contained in the skins. Once the skins and the wine have been separated, the malolactic fermentation starts spontaneously, one part in steel and one part in barrique.

MATURATION

Aging of the individual varieties follows for 15 months in French oak barriques. The wine matures for 6 months before selling.

TASTING NOTES

The most representative wine. Deep purple color, it releases notes of cassis, lily of the valley and blackberries, centifolia rose and candied violet, nuances of lavender and Tuscan spigo and a touch of mustard and black pepper to give rhythm to everything.

The sip is soft and well defined in style. Structure and fruit are accompanied by spicy and balsamic notes. A modern wine, with strong and affable tannins. Final that melts in sweetness.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.