



# COLI

MASTRI VINAI DAL 1926

## MAREMMA TOSCANA

DENOMINAZIONE DI ORIGINE CONTROLLATA

### PRODUCTION AREA

Territory of the province of Grosseto.

### VINES

- Sangiovese minimum 40%
- Other varieties allowed by the regulation maximum 60%

### TASTING NOTES

- Colour: intense ruby red.
- Nose: slightly complex, fruity and floral notes with scents of red fruits.
- Taste: fresh and soft, slightly persistent and tannic.

### TECHNICAL DATA

- Alcohol content: 12,5%
- Minimum total acidity: 4,5 - 5,6

### SERVING TEMPERATURE

Serve at 16/18°

### FOOD PAIRING

It matches well with traditional tuscan cold cuts, grilled red meats, medium seasoned pecorino cheese.

[www.coli.it](http://www.coli.it)