



TENUTA
SOVESTRO



Toscana Rosso IGT “CENTODUE”

This is the wine that we have dedicated to our grandfather Pode, who left us at the ripe age of 102 years old. Pleasant, fresh, fruity and full of character, a wine suitable for all palates and at the same time brilliant and charismatic, just like him.

It comes from a selection of the best grapes of native red grape varieties.

The grapes are cold macerated and subsequently fermentation takes place on the skins for approximately 20 days at a temperature of 25°.

The wine ages in steel tanks until bottling.

Colour: ruby red with purple hues

Nose: The bouquet is frank, fine, with hints of small berries.

Palate: In the mouth between sensations of softness and flavor, it leaves pleasant flavors of cherry, raspberry and strawberry accompanied by a discreet freshness. Tannins are present but not intrusive.

Serving temperature: 18° - 20°

Pairings: pasta and red meats, cold cuts, medium-aged and blue cheeses.

Recommended paired dishes in our “Da Pode” restaurant:

- Grilled Florentine steak
- Tartar of Pode
- Pork "alla cacciatora"



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