



LEA - TOSCANO IGT - LA GINESTRA

Vinification: Spontaneous Fermentations. Very Short Maceration. Refining and Ageing in stoneware amphora.

Tasting note: It has a deep ruby color with aromas of blackberry, cherry, and vanilla. On the palate, it presents a rich and velvety texture with notes of dark fruit, chocolate, and spice.

Producer	La Ginestra
Country	Italy
Region	Toscana
Appellation	Toscana Rosso Igt
Grape Variety	Canaiole
Vintage	2022
Barrel	Amphora, No Barrel
Alcohol Content	12%
Organic & Biodynamic	Sustainable Quality, Biodynamic Certified
Bottle Format	750 ml
Food & Wine Matching	Aged Cheese, Beef, Cheese, Creamy Cheese, Fresh Cheese, Lamb, Light Starters, Meats, Mushrooms, Parmigiano Reggiano, Pasta, Pizza, Pork, Poultry, Risotto, Veal, Vegetable Dishes, White Meats, Cured Meat