

FONDATA NEL 1925

GIULIO STRACCALI



Galileo Vino Rosso d'Italia

Since 1925 the Straccali wine estate in Tuscany, founded by its namesake Giulio Straccali, has been in the vanguard of progressive wine producers. An expert enologist, entrepreneur, farmer and wine producer, Giulio Straccali was above all a man of vision.

Grape Varieties

Sangiovese, Primitivo and Syrah. The grapes for this wine come from selected vineyards in Italy.

Production technique

The grapes are selected and picked by hand. The must undergoes maceration over the grape skins for 10-12 days. Following the alcoholic and malolactic fermentation, the wine is then refined for a short period in cement and then in the bottle.

Tasting notes

Color: intense and ruby red.

Bouquet: fresh, intense and complex, with ripe red fruit aromas.

Taste: medium bodied with a good structure, it has a pleasant freshness and a nice smooth finish rich in jam notes.

Winemaker's recommendations

Very versatile wine, it combines well with every course based on pasta, white or red meats. Also very pleasant drunk by itself. Serve at a temperature of 16/18 °C.

ABV: 13,50% vol