

Castelli Del Grevepesa



## COLTIFREDI ROSSO TOSCANO IGT

**PRODUCTION AREA**

Hills of Tuscany

**VARIETAL**

100% Sangiovese

Hand-selected grapes

**VINIFICATION**

Fermentation at a controlled  
temperature of 30°C with  
20 days of skin maceration

**MATURATION**

12 months in barriques

**BOTTLE REFINEMENT**

3 months prior to its release

**COLOR • BOUQUET • FLAVOR**

Bright ruby red

Aromas of chocolate, cherry & berry

Elegant, full-bodied,

long rich finish, soft tannins

**COMPLIMENTARY FOODS**

Grilled red meat, game,

sharp hard cheeses

**Awards**

1997 Vintage: Gambero Rosso

"Vini d'Italia 2002" - 2 red glasses

Wine Spectator USA - 90 points

1999 Vintage: Wine Spectator USA - 90 points

Du Vin International 2003 - Bronze Medal

Vinalies International - Silver Medal

2001 Wine Spectator - 89 points