



SERPAIOLO
ROSSO TOSCANA IGP
THE PLAYFUL TEENAGER

AVERAGE
CHEMICAL ANALYSIS*

Alcohol
13,5%

Residual sugar
7 g/l

Total acidity
5,6 g/l

Extract
30 g/l

Recommended serving
temperature
16 °-18 °

Ageing potential
5 years



Grape varieties Merlot, Cabernet Sauvignon, Sangiovese, Petit Verdot.

Cultivation area Tuscany, only a few kilometers from the Mediterranean sea, on the hills of Fonteblanda, near the town of Grosseto.

Vineyard The sandy, partly calcareous and clayey soils are rich in minerals and nutrients, which give the wine freshness, body, structure and elegance.

Yield per hectare 50 hl

Harvest After a green harvest, only the most suitable grapes are selected by hand during the fresh morning hours.

Vinification The plots are fermented together in stainless steel tanks. After the malolactic fermentation the wines are bottled and left to age.

Characteristics The bright ruby red wine has a complex bouquet with aromas of ripe fruit. On the palate, it is very harmonious, fresh, well-structured and leaves a warm, long-lasting impression thanks to the soft tannins.

Food pairing It goes well with spicy vegetarian dishes, pasta, pizza and with grilled meats.

Origin of the name Once dismissed by the Maremma people as nothing more than hard and dry „serpaie“ snake's nests, the soil nevertheless possesses important qualities and characteristics. The land inspired with its charm, challenged and its snakes gave the winery the name Serpaia. Serpaiolo was the first creation of the Endrici family in Tuscany.



*The information may vary according to the vintage