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T-Lex Capalbio DOC Rosso

The Laws of Time and Earth come to life in T-Lex Rosso, a wine of Sangiovese and Merlot, fruit of the Tuscan Maremma, where history and culture are unite in a cult of flavors.

Classification:
Capalbio Denominazione di Origine Controllata.

Grape varieties:
Sangiovese, Merlot.

Climate and soil:
The area is characterized by its proximity to the sea and great luminosity, which favor a perfect ripening of the grapes.

Vinification:
Harvesting is done by hand at different times for the two grapes, but is completed by the end of September. Maceration is extended for 12-15 days in tanks small stainless steel tanks equipped with temperature control.

Aging:
The wine ages for one year in stainless steel tanks to preserve the characteristics of freshness and the typical profile of the grapes of origin.

Color:
Intense ruby with interesting purple reflections.

Bouquet:
Fruity, reminiscent of small red fruits and plum, fused with definite spicy notes.

Palate:
Wine of excellent structure and persistence, characterized by silky tannins that impart pleasant soft notes.

Pairings:
Traditional Tuscan first courses, roasted or grilled meat, cheeses of medium seasoning.

Serving temperature 17° C

