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T-Lex Capalbio DOC

The laws of time and earth find expression in T-Lex Capalbio DOC, a blend of Sangiovese and Merlot born in the Tuscan Maremma, where history and culture come together in a celebration of flavour.

Classification:
Capalbio DOC

Grape varieties:
Sangiovese, Merlot

Climate and soil:
The area benefits from its proximity to the sea and abundant sunlight, which ensure optimal grape ripening.

Vinification:
The grapes are hand-harvested at different times depending on the variety, with harvesting completed by the end of September. Maceration on the skins lasts 12-15 days in small temperature-controlled stainless-steel tanks.

Aging:
The wine is aged for one year in stainless-steel tanks to preserve its freshness and the typical character of the grape varieties.

Color:
Deep ruby red with vivid purple reflections.

Bouquet:
Fruity aromas of red berries and plum, combined with distinct spicy notes.

Palate:
Well-structured and persistent, with silky tannins that give a smooth and elegant texture.

Food pairings:
Traditional Tuscan pasta dishes, roasted or grilled meats, and medium-aged cheeses.

Serving temperature 16°C

