



ROSSO PICENO 'CERVIDONI'

Marche, Italy

Tenuta di Tavignano

www.tenutaditavignano.it

Method & Production

In 2015 Tavignano began the conversion process to organic agriculture, so although not certified, their vineyards are farmed organically. Harvest is carried out by hand. The wine then goes through a 14 day fermentation whilst macerating on the skins. It is then aged in Slavonian wood cask before a minimum of six months refinement in bottle.

Tasting Notes

Fruit driven on the nose with aromas of cherries and plums. Which follow through on the palate, with a lovely warmth to it and hints of spice.

Food Matching

This wine would work really well with a slow cooked beef stew or a mushroom stroganoff!

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Red Wine									
TT0818	Rosso Piceno 'Cervidoni'	Montepulciano: 70% Sangiovese: 30%	2018	14.0%	Cork	6X0.75lt	No	No	No