

# BRUNI

## MAGISTER ROSSO MAREMMA TOSCANA DOC

FROM THE HEART OF MAREMMA, THE MAGISTER IS A TRIBUTE TO THE EXPERIENCE AND KNOWLEDGE OF WINE.

### TASTING NOTES

Red ruby color with violet hues. Balsamic notes on the nose and black small ripe fruits. Excellent structure and silky perfectly integrated tannins. Very long finish, meant to be enjoyed fully after seven years.

### FOOD PAIRINGS

Pappardelle with wild boar, charcuterie, root vegetables.

### VINEYARD & PRODUCTION INFO

Vineyard location:	Maremma Toscana DOC
Soil composition:	Medium texture, loam
Training method:	Guyot
Elevation:	80 m/asl
Vines/hectare:	5000
Exposure:	East West
Vine age:	25 Years
Harvest time:	Late September
First vintage:	2020
Production:	8,000
Green Status:	Sustainable

### WINEMAKING & AGING

Variety composition:	60%Grenache 40% Syrah
Fermentation container:	Stainless steel tanks
Maceration technique:	pumping and pressing, malolactic
Type of aging container:	80% cement, 20% Tonneaux
Length of aging:	12 months
Length of bottle aging:	8 months

### TECHNICAL DATA

Alcohol:	14.5%
Residual sugar:	1,1 g/L
PH level	3,58
Acidity:	5.10 g/L
Dry extract:	33,6 g/L

### PRODUCER PROFILE

Estate owned by:	AzAgr. Bruni Paolo di Moreno e Marco Bruni
Winemaker:	Marco Bruni
Total land under vine:	45 hectares
Total winery production:	500,000 bottles/year
Region:	Tuscany



### SCORES & INFO



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