

MICHELANGELO SELECTIONS

l'oca ciucca

**“THE DRUNKEN GOOSE”
IGT TOSCANA**



40% Sangiovese

30% Syrah

30% Merlot

The wine is un-oaked to show a bright and intense fruit character. Deep ruby red color with fresh clean nose of red fruits, spices and flowers. On the palate red fruits and spicy notes. Silky texture balanced by acidity from the Sangiovese.

Located in Tuscany midway between Florence and Pisa in the western part of Chianti, in the Cerreto Guidi production zone. The southwest hillside gives the Sangiovese grapes ideal exposure to sunlight. Along with composition of the soil, rich in clay and limestone, assures good water retention allowing the grapes to mature in the warm, dry Tuscan summer.