



ilBioSelvatico

Il BioSelvatico Magnum

Ilbio selvatico Magnum by Ilbio selvatico offers the same untamed character in a format that enhances evolution and sharing. The larger bottle allows for a slower maturation, bringing additional harmony and depth to its profile. Aromas of ripe fruit, natural fermentation notes, and delicate rustic nuances unfold into a balanced and expressive palate, with a long and authentic finish

Flavor profile

On the nose, the first aromas on the nose are fruity, with hints of blood orange and red berries, followed by spices and earthy notes. On the palate, it's a youthful wine that perfectly expresses its terroir; the tannins are youthful but developing positively. On the palate, an everyday wine to try paired with Chianina PGI beef.

Food paring

Ideal with grilled Chianina beef, rustic Tuscan meat dishes, charcuterie, mushroom-based preparations, or simple countryside fare.

Tasting notes

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Winemaking

Once fermentation is complete, the wine is left to age for a year in the same containers, then, after preliminary blending, it is moved to concrete barrels for another year, followed by a further year in the bottle!

Appellation

IGT

Region

Tuscany

Country

Italy

Wine type

Red

Blend

Sangiovese

Alcohol %

13

Bottle size (ml)

1500

Harvest

The harvest is staggered, with the grapes being crushed by foot in vats; the whole bunches of grapes ferment spontaneously in open barrels.