

**Azienda Agricola Lombardo  
“Confino”, Rosso Toscano, 2001**



A supertuscan, Confino comes from a careful selection of Prugnolo Gentile (70%) and Cabernet Sauvignon (30%) grapes, handpicked from the lot “Confino”. Intense ruby red color, with a persistent floral nose and hints of underbrush. Dry, full, long-lasting herbaceous flavors of spices and red fruits. Serve with roasted meats, game, mature cheeses.

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