

# Carnival Mask line

Wine Tube dedicates its second special edition to the Italian traditional carnival.

February/March is carnival period, the period of the year that traditionally overturns social roles:

***| it makes rich the poor and poor the rich,  
gentlemen the peasants and peasants the lords.***

For centuries, according to tradition, at this time of the year people give themselves the mad joy. Like all traditional festivals, this is also closely linked to wine and Italian gastronomy. But what is the origin of this party?

Carnival has very ancient roots and has become, over the centuries, the moment when everyone is abandoned to excesses. Society is overthrown and the roles are reversed. Even today the streets of many Italian cities are invaded by wagons with huge figures of papier-mâche, long masked parades, squares full of confetti and streamers, which carry on this centuries-old tradition.

Obviously the carnival party goes hand in hand with the world of wine. In addition to the playful use that was made during the banquets and dinners of this moment of the year a little "crazy", during the Carnival it was celebrated especially the end of winter and the beginning of the productive season in the fields.

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***And it is the best way to wish all wine lovers to  
enjoy the pleasures that only the taste of good wine  
can offer, at this time of year!***

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## **Blue**

symbol of Spring, growth and longevity. Perfectly embodies the departure, the beginning of a journey. In this case, the combination with Toscana Sangiovese IGT represents the first step of a small oenological journey that starts from Tuscany.

## **Red**

symbol of celebration, New Year, luck and happiness. We are in the intermediate phase of our oenological journey. We are in Puglia, in the upper part of the southernmost region of Italy. With this product we enter the feast of the party, we taste and praise the celebrations.

## **Gold**

Symbol of prosperity, purity and authority. We have reached the end of the path and, in the past, we have already reached the fortune we were looking for. With this Brindisi Riserva we can make ourselves comfortable and taste in meditation this wonderful wine coming from the most southern tip of Italy.



# *Toscana Sangiovese IGT*



# *Toscana Sangiovese IGT*



# Awards



# Technical sheet

## Toscana Sangiovese IGT

**Denomination:** Toscana Sangiovese IGT

**Region:** Toscana

**Type of land:** Hills and plateaus of Arezzo area

**Grapes:** Sangiovese 95% and other typical tuscany grapes 5%

**Harvest:** Manual, with careful selection of the grapes

**Vinification:** Traditional, with maceration of the crushed

**Refining:** Stainless steel for at least 6 months and other 6 months in bottle

**Alcohol volume:** 13%

**Residual sugar:** 15 gr per liter

**Total acidity:** 5.2 – 5.5

**Serving temperature:** 19 – 21 °C

**Tasting notes:** Super brightness wine, a lively ruby red, tending to the garnet with aging. A vinous smell, clear, distinctive and delicate which improves with maturation. It has a balanced fruity and tangy, tannic, medium in body and structure, round pleasant.



# *Puglia IGP*



# Puglia IGP



# Awards

PUGLIA IGP

2018 Decanter WORLD WINE AWARDS SILVER

IWSC INTERNATIONAL WINE & SPIRIT COMPETITION 2018 BRONZE

DER GROSSE INTERNATIONALE WEINWETTBEWERB MUNDUS vini SILBER Deutschland

91 PUNTI WINEENTHUSIAST

93 punti Doctor Wine by Danièle Cornilli

Promoted by: WINETUBE<sup>EU</sup> by Fabio Scirica

# Technical sheet

## Puglia IGP

**Denomination:** Puglia IGP

**Region:** Puglia

**Type of land:** clayey calcareous

**Grapes:** Primitivo, Negroamaro and Aglianico in synergism

**Harvest:** by hand from first week of September

**Vinification:** Thermo-controlled maceration, followed by draining and soft pressing at the end of the alcoholic fermentation

**Refining:** in barriques for 6 months

**Alcohol volume:** 14%

**Vine training system:** 15 gr per liter

**Yield in wine per 100 kg of grapes:** 65 liters

**Serving temperature:** 18 – 20 °C

**Tasting notes:** From selected south Italy grapes, ruby red with violet reflections, an aroma of small red berry fruit jams, vanilla and slightly spicy. Its taste is very elegant, soft and round with sweet tannins. It goes well, with aged cheeses, grilled meat, lamb, game and spicy dishes.



# *Brindisi DOC*



# *Brindisi DOC*



# Awards



# Technical sheet

## Brindisi Riserva DOP

**Denomination:** Brindisi Riserva DOP

**Region:** Puglia

**Type of land:** clayey calcareous

**Grapes:** Negroamaro 80% - Montepulciano 20%

**Harvest:** by hand from second week of September

**Vinification:** Thermo-controlled maceration, followed by draining and soft pressing at the end of the alcoholic fermentation

**Refining:** in barriques for 12 months, in bottle for 2 years

**Alcohol volume:** 14%

**Vine training system:** small Apulian tree

**Yield in wine per 100 kg of grapes:** 65 liters

**Serving temperature:** 18 – 20 °C

**Tasting notes:** intense ruby red, extraordinarily elegant, a vinous scent with notes of underwood fruit. Refines in Allier oak barriques, it has a delicate, lightly tannic and persistent taste. Excellent with spiced dishes, roast and aged cheeses.



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