

2011 IGT Supertuscan

Grapes: Cabernet Sauvignon 40%, Merlot 40%, Sangiovese 10%, Petit Verdot 10%
Production: 5.335 bottles



Vinification and ageing

Vintage at fenolic maturity

Harvest manual in cases.

Vinification soft stemmer-crushing, fermentation at controlled temperature (28°C) in stainless steel vats for 15 days.

Malolactic fermentation in oak or stainless steel vats.

Oak-ageing from 18 to 20 months in French oak barriques and Slavonian wood barrels of 65hl.

Type of stabilization of the product
natural decantation.

Bottle ageing minimum 9 months.

Organoleptic characteristics

Colour ruby red with pronounced garnet red reflexes.

Aroma intense. Pleasantly spicy and balsamic.

Flavour well-balanced, well-rounded, mouthfilling, with good structure and tannic fullness.

Wine and food pairing First courses, grilled and roast meats, all cheeses.

Chemical analysis

Alcoholic strenght ml/100ml.....15

Total acidity g/l.....5,78