

2012 IGT Supertuscan

Grapes: Cabernet Sauvignon 40%, Merlot 40%, Sangiovese 10%, Petit Verdot 10%
Production: 2.666 bottles



Vinification and ageing

Vintage at foenolic 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 intense ruby red

Aroma intense and with a robust flavour.

Flavour 2012 vintage is very strong and particular. Powerful structure and tannic fullness.
Wine and food pairing First courses, grilled and roast meats, all cheeses.

Chemical analysis

Alcoholic strenght ml/1 00ml.....15

Total acidity g/l.....6,00