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## CABERNET SAUVIGNON TOSCANA I.G.T.

**Classification:** Cabernet Sauvignon Toscana IGT

**Variety:** 100% Cabernet Sauvignon

**Provenance:** At the foot of the hills of Castagneto Carducci, along the Bolgheri Wine Road, Bolgheri (Livorno).

**Soil:** middle hard clayey soil with gravelly structure.

**Age of vineyard:** 15 years old.

**Training system:** Cordon spur.

**Density:** 6.000/Hectare.

**Production:** 70 quintals/Hectare

**Alcohol:** 13%

**Vinification and Maturing:** Alcoholic fermentation and malolactic fermentation in stainless steel tanks at a controlled temperature of 26-28°C.

**Refining:** 6 months in bottle.

**Organoleptic characteristics:** ruby-red, bright color, to the nose fruity aromas with notes of flowers and herbs. Fruity, fresh and spicy, with round tannins and a delicious aftertaste.

**Serve with:** it combines very well with different kind of menus. White and red meat, steak, pasta dishes, cheese. Alone, just for pleasure.

**Serving temperature:** 62-65°F

