

SCUTUM

IGT Rosso Toscana

2016

VINIFICATION

Manually picked in vats during first week of October.

Soft destemming and pressing, alcoholic fermentation in steel tanks for about 2 weeks at controlled temperature (26-28 ° C). The wine undergoes malolactic fermentation in stainless steel,

40% of the mass aged a brief but significant period in second-use French oak barrels, the remaining is aged in stainless steel tanks.

The wine remained on lees in vats for 4 months, the lees was stirred every 15 days; three months bottle ageing.

TASTING NOTES

Ruby red color.

The nose is intense and territorial, with aromas of black fruits, blackberries and plum, notes of bark and a thin ferrous minerality.

Fresh palate, fruity and spicy appropriate structure, dense tannin of medium persistence.

DATA SHEET

Classification: IGT Rosso Toscana

Vineyard management: in organic farming

Grapes: 40% Cabernet Sauvignon, 60% MerlotX Petit Verdot

Vineyards: medium texture in the clay in the sand, exposure west

Age of the vineyard: 14 years

Alcohol: 14 % Vol

Serving temperature: 18-20 ° C

Bottles produced: 12000

Ageing potential: drink well from August 2018 but can also be aged for 10 years

This wine matches well with red meat or grilled pork, oily fish "Livorno"