

Rossorosso.

Cabernet Toscana Rosso I.G.T.



Wine, spiral-seashed
and full of wonder,
amorous,
marine,
never has one goblet contained
you,
one song, one man,
you are choral, gregarious,
at the least, you must be
shared.

from ODE TO WINE by Pablo Neruda

ROSSOROSSO

APPELLATION	Cabernet Toscana Rosso I.G.T.
AREA OF PRODUCTION	Cervignano by Montepulciano – Tuscany
GRAPE VARIETY AND BLENDING	Cabernet 100%
SOIL COMPOSITION	Sandy Loam – Silty Clay
VINEYARD AVERAGE ELEVATION	290 – 500 m a.s.l.
EXPOSURE	South /South-west
CULTIVATION TECHNIQUE	Spurred Cordon
VINE STOCK DENSITY PER HECTARE	4,000 (Poggio vineyard) – 3,000 (Melo vineyard) – 4,700 (Parce vineyard)
YIELD PER HECTARE	6 tons

VINIFICATION

Rossorosso, our red wine is produced from three vineyards lying on different elevations.

Our purpose is to achieve the same grapes but with completely different organoleptic qualities in order to have a blend of high organoleptic profile.

Our grapes are harvested by hand once they are slightly overripe, thus a very small quantity of grapes is first selected and then placed on reed mats in the drying area before vinification.

Their fermentation occurs at a constant temperature of 25°C with maceration of the must on the grape skins for 10 days. This wine is aged in 10- and 25-hectoliter oak barrels for a time ranging from 10 to 12 months altogether, followed by a further ageing in bottle enabling the wine to achieve high-quality and be ready for release.

ORGANOLEPTIC QUALITIES:

Color: ruby red with glints of claret

Bouquet: intense and typical with aromatic notes of pepper and spices.

Tasting notes: full harmonious, tannic and rather velvety at palate, attractive with good persistence.

ALCOHOL CONTENT	13,5 % vol.
SERVING TEMPERATUR	18° C

FOOD & WINE PAIRING

Ideal with soft and hard cheese, aged cheese, first courses and meat dishes including white meat

NOTA BENE: Released in a limited number of bottles