

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 beshared”.

from ODE TO WINE by Pablo Neruda

Rossorosso.

APPELLATION

Toscana Rosso I.G.T.

AREA OF PRODUCTION

Cervognano 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)

6 tons

YIELD PER HECTARE

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.

SERVING TEMPERATURE

18 °C

FOOD & WINE PAIRING

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

N.B.: Released in a limited number of bottles

