

Rosso Toscana IGT Rivale



CASANUOVA delle CERBAIE

Area of production: Northern sector of Montalcino

Soil composition: Mixed clay, galestro, calcareous rocks, very rich in skeleton

Average altitude of the vineyards: 250-350 mt a.s.l.

Density of vines per hectare: 5.000

Vine training form: One-sided spurred cordon

Harvest: Manual harvest of the grapes in small perforated boxes, gently unloaded on the vibrating table that allows you to dose the grapes evenly, facilitating the employees who will perform the manual selection in the sorting table. Six employees carefully inspect the grapes, so that they can remove unwanted components, such as spoiled or unripe berries and bunches, leaves and foreign matter before reaching the destemmer.

Vinification: Intense extraction with frequent pumping over in the initial phases of fermentation, followed by average quiescent maceration on the pomace.

Accurate temperature control whose maximum is raised to 29 °C (84,2 °F) and allowed to descend freely until racking.

Aging: 8 months in steel

Organoleptic analysis:

Colour: Bright and lively ruby red, with purple reflections

Aroma: The nose is focused on the vivacity of the red fruit, characteristic of the grape: cherry, red plum and black cherry, blend with hints of purple and rose.

Flavour: In the mouth is fresh, savory, elegant and fruity. The tannins are gentle and well integrated and leave room for a juicy drink.

Service: Serve at a temperature of 16-18 °C (60,8-64,4 °F), in medium wine glass



GRAPE VARIETY:
Sangiovese Grosso 100%

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