

CERCATOJA 2019 IGT Tuscany



Tipologia Geographical mark of origin

Zona d'origine Loc. Cercatoia, Montecarlo Municipality

Tipo di terreno Medium texture

Vitigni Sangiovese, Syrah, Cabernet Sauvignon

Fermentazione e affinamento Fermentation in stainless steel with controlled temperature for at least 3 weeks. Malolactic fermentation and ageing in French oak barriques for about 18 months.

Alcol 14,5%

Formati 0,750 lt black Burgundy Liberty bottle in boxes of 6 bottles
0,375 lt black Burgundy bottle in boxes of 12 bottles
1,5 lt dark green Champenoise bottle in single boxes
Jeroboam 3 lt

Colore Intense ruby red.

Profumo Intense, with dark fruit and intense flowers notes, cocoa, spices to define the complexity that belongs to the terroir from which it comes from.

Gusto Remarkable structure but also nicely of great elegance and depth with a considerable tannic texture but well rounded and balanced.

Abbinamenti consigliati Red meat roast, bird, grilled red meat, cheese and tasty cheese.

Solfiti Contains Sulphites