



VALLEPICCIOLA
TOSCANA
PIEVASCIATA ROSSO TOSCANA I.G.T.
Tuscany, Italy



14% **750mL**

ALC/VOL BOTTLE SIZE

Appellation

Pievasciata, Castelnuovo Berardenga, I.G.T.

Vinification

Harvested the third decade of September, grapes from Val di Picciola, Lapina, and Mordese vineyards.

Vinification: Alcoholic fermentation and maceration in stainless steel tanks for 7-10 days under controlled temperature; malolactic fermentation in French oak barrels.

Aging process

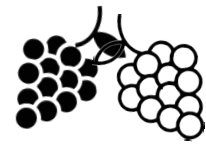
Aging: In big barrels for 12-14 months.
Bottle aging: 3-5 months.

Tasting notes

Color: Deep ruby red color, with violet nuances.

Nose: Scents of dark fruit, pleasant balsamic fragrances and spicy notes.

Palate: Rich and full-bodied.



Cabernet Sauvignon 60%,
Cabernet Franc 15% ,
Merlot 15%, Sangiovese 10%



Fermentation in steel tanks
7-10 days



Aged in French Oak
8-10 months



4-6 months

Serving recommendations

Store the bottle on its side at 16-18° C.

Food pairings

Charcuterie, pork tenderloin with cranberries, beef casserole