



GABBRO

IGT TOSCANA 2020

TECHNICAL DATA

Appellation: Indicazione Geografica Tipica

Zone of Production: Suvereto (Livorno)

Blend: Cabernet Sauvignon 100%

Alcohol: 15% vol

Yield: 0.8 to 1 kg per vine

Bottling: July 2022

Formats: 0.75L, 1.5L, 3L

Production: 2.500 bottles

Ratings: - -

PROCESSING

Grapes harvested from 38 to 51 years old vines, planted on fossilized clay at a height of 80 m above sea level.

The fruit was hand picked in small baskets from 19/09 to 05/10/2020.

Temperature-controlled fermentation.

Maceration lasted for 20 – 30 days on the skins, depending on the plot.

Malolactic fermentation mostly in french tonneaux.

Aged for 8-9 months in a mix of french tonneaux and barriques (60% new) and for 12 months in bottle.

TASTING REVIEW

The wine displays a black cherry red color with violet shades. The nose is very complex with intense aromas of black fruit intermixed with hints of “garrigue” herbs and spicy flavours. On the palate the wine exhibits soft and rounds tannis. The 2020 Gabbro is elegant in style but also impresses with its mediterranean sensuality and its aromatic expression.

FOOD PAIRING:

Venison and the best red meat.