



CACCIAGRANDE



CACCIAGRANDE - DOC MAREMMA TOSCANA RED



- **Vineyards:** Cacciagrande,
- **Altitude:** 50 meters above the sea level
- **Exposure:** south - West
- **Type of breeding:** spurred cordon (60 cm high)
- **Medium density per hectar:** 5.000 vines
- **Medium production per plant:** 1300-1500 grams
- **Grounds:** mostly sandy-muddy, skeletal soil
- **Harvesting time:** from Sept. 1st to Oct. 1st.
- **Grapes blend:** Sangiovese 50% Cabernet S. 25% and Merlot 25%
- **Yield:** Grape 7,5 tons/Hectar; wine 50 hectolitres/Hectar.
- **Vineyards:** about 7 hectars
- **Annual production:** about 60000 bottles
- **Alcoholic fermentation:** in stainless steel at controlled temperature (about 25° C) 20 days
- **Maturation:** on noble sediments for 4 months
- **Refinement:** about 2 months in bottle

ORGANOLEPTIC CHARACTERISTICS:

Colour: ruby red rich with purple reflexes

Flavour: intense with fresh red fruits notes like sour black cherry, cherry, gooseberry.

Taste: fine and elegant, persistent on its fresh red fruits notes and rich.

Tips of the producer: for its characteristics this wine goes well with first and secon courses based on meat and cheese not too seasoned. Must be served at the temperature of 16-18° C.