



CACCIAGRANDE



CASTIGLIONE - IGT TOSCANA PETIT VERDOT



- Vineyards: Cacciagrande
- Altitude: 100 meters above the sea level
- Exposure: south - west
- Type of breeding: spurred cordon (60 cm high)
- Medium density per hectare: 5.000 vines
- Medium production per plant: 1000-1200 grams
- Grounds: mostly sandy-muddy, skeletal soil
- Grapes quantity: 100% Petit Verdot
- Harvesting time: from Sept. 15th to Oct. 1st.
- Yield: Grape 5-6 tons/hectar; wine 35 - 40 hectolitres/hectar.
- Vineyards: 2.3 hectares
- Medium annual production: about 10000 bottles
- Alcoholic fermentation: in stainless steel at controlled temperature (25° c) 30 days
- Malolactic fermentation and maturation: barriques (225 lt.) and tonneaux (300 lt.) in french oak from allier medium toasted, 12-14 months
- Refinement: about 6 months in bottle

ORGANOLEPTIC CHARACTERISTICS:

Colour: ruby red

Flavour: intense and elegant with black fruit, liquorish, black pepper and balsamic notes

Taste: powerful, fine and elegant, persistent on its toasted notes and rich of smooth and encircling tannins.

Tips of the producer: for its characteristics this wine goes well with second courses based on very rich and elaborate meat, and seasoned cheese. Must be served at the temperature of 16-18° c.