



CIOCCAIE
ROSSO TOSCANA

ROSSO
TOSCANA IGT



Description:

- *Product Name:* Cioccaie
- *Grapes:* 100% Merlot
- *Name:* IGT Toscana Rosso
- *Alcohol content:* 14,5% vol.

Vineyard

- *Grape variety:* Merlot
- *Training system used:* spurred cordon
- *Density per hectare:* 5500 strains
- *Average age of vineyard:* 20 years
- *Maximum production per hectare:* 50 quintals of grapes
- *Production area:* Bolgheri
- *Exhibition:* South - East
- *Soil:* Clay frank

Winemaking

- *Harvest period:* mid-September
- *Alcohol Fermentation:* temperature controlled steel, with prolonged maceration on the skins
- *Aging:* French oak barriques for 20 months
- *Bottle Aging:* 6 months

Tasting

- *Appearance:* Deep ruby red.
- *Nose:* Ripe red and dark fruit notes with subtle spicy, mineral and toasted nuances.
- *Palate:* Soft and enveloping, with predominant ripe fruit character, mineral undertones and integrated vanilla notes. Round tannins and good structure. Intense and well-balanced. A meditation wine.
- *Serving temperature:* 16°C (60°F).
- *Ageing potential:* Over 10 years.
- *Product formats:* 0.75 lt