CUORE Igt Toscana

Area of production:

San Casciano V.P. - San Pancrazio

Grapes:

Sirah, Black Pinot

Exposure and height of vines:

North/Est, 350 mt a.s.l.

Average age of vines:

5 years

Harvest:

Beginning of September - Hend picked

Wine making:

In stainless steel

Ageing:

12 months in 225 l French oak barrique

Refinement in bottle:

Refinement for 6 months in bottle before sale

Colour:

Intense ruby red

Perfume:

Elegant with hints of vanilla, caramel, with hints of cinnamon and liquorice

Flavour

Full, warm, round, with dense and elegant tannins

Contents:

Alcohol 14,0% by Vol.

Serving information:

18° C

Dining accompaniment:

Risotto with mushrooms, pasta with meat sauce grilled and roasted red meats, game birds

Longevity:

10 years









TOSCANA



