

Il Grullaio

IGT COSTA TOSCANA ROSSO



A fresh, appealing red made from a blend of Cabernet Sauvignon and Merlot, which will amaze you with its cheerful character and versatility. Produced with a short and low temperature maceration to enhance its typical fruitiness and agreeableness.

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GRAPE VARIETY: Cabernet Sauvignon, Merlot
SOIL: sandy (85%) with clay (10%) and silt (5%), clear colour, medium depth
VINE DENSITY: 5,000 plants per hectare
TRAINING SYSTEM: spurred cordon trained 80 cm from the ground
YIELD PER HECTARE: 70 quintals

VINIFICATION

Grapes are hand-picked and transported in bins to the cellar. After a careful selection they are de-stemmed and pressed. Maceration of 8-10 days depending on the vintage, with frequent pumping over at 25°C follows. Malolactic fermentation takes place in cement tanks. The wine then ages in the same tanks for 6 months.

TASTING NOTES

Deep ruby red with violet nuances. Intense notes of strawberry, blackberry and bilberry on the nose. Initially soft with silky tannins in the mouth. Its considerable freshness makes the finish long and fruity.

FOOD PAIRING

Recommended with pasta with tomato sauce, braised and roasted white meats, San Miniato white truffle, mature cheeses and Cacciucco alla Livornese. Also an excellent aperitif, it can be served lightly chilled.