

SCUTUM

IGT Rosso Toscana

2013

VINIFICATION

Manually picked in vats during first week of October.

Soft destemming and pressing, alcoholic fermentation in steel tanks for about 2 weeks at controlled temperature (26-28 ° C). The wine undergoes malolactic fermentation in stainless steel, 40% of the mass aged a brief but significant period in second-use French oak barrels, the remaining is aged in stainless steel tanks.

The wine remained on lees in vats for 4 months, the lees was stirred every 15 days; three months bottle ageing.

TASTING NOTES

Ruby red color.

The nose is intense and territorial, with aromas of black fruits, blackberries and plum, notes of bark and a thin ferrous minerality.

Fresh palate, fruity and spicy appropriate structure, dense tannin of medium persistence.



DATA SHEET

Classification: I.g.t Rosso Toscana 2012

Vineyard management: in organic farming

Grapes: 40% Cabernet Sauvignon, 30% Merlot, 30% Petit Verdot

Vineyards: medium texture, a part clay and a part sandy, west facing. Training is spurred cordon
Density is 6,500 vines per hectare

Age of the vineyard: 10 years

Alcohol: 13% vol

Serving temperature: 18-20 ° C

Bottles produced: 6000

Ageing potential: drink well from August 2013 but can also be aged for 2-3 years

This wine matches well with “Pici with ragù”, “Pork with prunes”.