

# PERGOLAIA 2013 IGT TOSCANA MAGNUM, CAIAROSSA

103337QC-STK | 1500MLX1 | 14.00 %

COLOR  
**RED**

VARIETY  
**SANGIOVESE / CABERNET FRANC / CABERNET SAUVIGNON**

COUNTRY  
**ITALY**

REGION  
**TUSCANY**

APPELLATION  
**IGT TOSCANA**

VINTAGE  
**2013**

**\$89.00**



## YOUR NOTES

COLOR

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BOUQUET

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PALATE

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TERROIR

**Red clay with a lot of ferric iron.**

PRODUCER

**CAIAROSSA**

AGRICULTURE

**Biodynamic**

VINIFICATION AND AGING

**Maceration on the skins between 15 and 25 days. Alcoholic fermentation in concrete tanks of 50 hectoliters (only indigenous yeast) at controlled temperature, max. 28°C. Two pumping-over a day for about 7 to 10 days, then once a day until the end of maceration. Malolactic fermentation in concrete ta**

TASTING NOTES

**Following the Tuscan tradition, Sangiovese dominates in this blend, shaping Pergolaia into a wine of intense bouquet, seductive body with soft tannins and superb depth.**