

ARIA DI CAIAROSSA 2013, CAIAROSSA

103462QC-STK | 750MLX6 | 14.00 %

COLOR
RED

VARIETY
SYRAH, CAB FRANC, CAB SAUVIGNON, MERLOT, ALICANTE

COUNTRY
ITALY

REGION
TUSCANY

APPELLATION
IGT TOSCANA

VINTAGE
2013

\$58.00



YOUR NOTES

COLOR

BOUQUET

PALATE

TERROIR

Partially calcareous clay and partially ferric sand with high stone content.

TASTING NOTES

Tuscany as its best! The biodynamic practices of Riparbella serve to enhance the vitality of the soil, and the natural defenses of the vines. The resultant wines are so intensely velvety and mineral-laden that they require decanting to reveal their full potential. This wine is notable for its spicy

PRODUCER

CAIAROSSA

AGRICULTURE

Biodynamic

VINIFICATION AND AGING

Maceration on skin for 15 to 25 days. Alcoholic fermentation in vats of 50 hectoliters (only indigenous yeasts) with controlled temperature of max. 28 ° C. Pumping and lees stirring twice daily during alcoholic fermentation (7/10 days), then once a day until the end of maceration. The malolactic fe