

PERGOLAIA 2014 IGT TOSCANA MAGNUM, CAIAROSSA

104310QC-STK | 1500MLX1 | 14.00 %

COLOR
RED

VARIETY
SANGIOVESE / CABERNET FRANC / CABERNET SAUVIGNON

COUNTRY
ITALY

REGION
TUSCANY

APPELLATION
IGT TOSCANA

VINTAGE
2014

\$92.00



YOUR NOTES

COLOR

BOUQUET

PALATE

TERROIR

Red clay with a lot of ferric sand with high stone content.

PRODUCER

CAIAROSSA

AGRICULTURE

Biodynamic

VINIFICATION AND AGING

Maceration on the skins: Between 15 and 25 days, with first a few days of cold maceration. Alcoholic fermentation: in wooden casks of 50 hl (only indigenous yeast) and smaller concrete tanks. About two pump-over a day during alcoholic fermentation (7/10 days), then once a day until the end of macera

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.