

PERGOLAIA 2013 IGT TOSCANA 6L, CAIAROSSA

YOUR NOTES

104309QC-STK | 6000MLX1 | 14.00 %

COLOR
RED

VARIETY
SANGIOVESE / CABERNET FRANC / CABERNET SAUVIGNON

COUNTRY
ITALY

REGION
TUSCANY

APPELLATION
IGT TOSCANA

VINTAGE
2013

\$375.00



COLOR

BOUQUET

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

PALATE

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.