

CAIAROSSA IGT TOSCANA 2010, CAIAROSSA

YOUR NOTES

102474QC-STK | 750MLX6 | 14.00 %

COLOR
RED

VARIETY
**MERLOT / CABERNET FRANC / CAB SAUV / SYRAH / SANGIOVESE /
PETIT VERDOT**

COUNTRY
ITALY

REGION
TUSCANY

APPELLATION
IGT TOSCANA

VINTAGE
2010

\$81.00



COLOR

BOUQUET

TERROIR

Heterogeneous, ranging from clay to sandy clay to clay-limestone, with an abundance of pebbles.

PRODUCER

CAIAROSSA

AGRICULTURE

Biodynamic

VINIFICATION AND AGING

Maceration on the skins between 20 and 28 days, with the first few days in cold maceration. Alcoholic fermentation for each variety in concrete and wooden tanks (10 to 80 hectoliters) using only indigenous yeast strains.

PALATE

TASTING NOTES

the 2010 Caiarossa is a tremendous wine. The bouquet is rich and compelling with deep layers of dark fruit, spice and chocolate. Given the complexity of the blend, it's hard to identify any single variety although the softness of Merlot and the structure of the two Cabernet grapes definitely comes t