



VALLEPICCIOLA  
TOSCANA

# Migliorè 2020

INDICAZIONE GEOGRAFICA TIPICA

## DENOMINATION

Igt Toscana

## PRODUCTION AREA

Pievasciata, Castelnuovo Berardenga (SI)

## GRAPES

33% Cabernet Sauvignon, 33% Cabernet Franc, 34% Merlot

## ALTITUDE

440 metres above sea level

## VINEYARD

Monteropoli, Poggione, Mordese

## SOIL TYPE

Limestone and clay with presence of marl and limestone

## PLANTING DENSITY

5,000 plants per hectare

## TRAINING SYSTEM

Spurred Cordon and Guyot

## CLIMATIC TREND

A fairly cool spring was followed by a hot and long summer but with good temperature swings between day and night, allowing the phenolic ripening process of the grapes to be optimally completed. Also worthy of note is the absence of water stress thanks to the rains in June and September.

## HARVEST

Harvested by hand, selecting the best grapes of the Merlot, Cabernet Franc and Cabernet Sauvignon varieties from the third week of August until mid-September.

## VINIFICATION

Alcoholic fermentation in concrete at a controlled temperature of 22°C for 23 days, followed by 4 weeks of maceration. Malolactic fermentation in cement vats.

## AGEING

Barriques 70% new for approximately 24 months.

## PRE-BOTTLING AGEING

In cement for 3 months

## BOTTLE AGEING

8 months

## LONGEVITY

Over 25 anni

## AVAILABLE FORMATS

750 ml

1500 ml

3000 ml

6000 ml

12000 ml

## ALCOHOL

14,5% Vol.

## TOTAL ACIDITY

3,36 g/L

## PH

3,46

## NET DRY EXTRACT

35,5 g/L

## SERVING TEMPERATURE

18° - 20° C



## TASTING NOTES

Intense ruby red colour. On the nose currant, black cherry and violet are enriched by pleasant hints of vanilla, tobacco and cocoa. On the palate a wine of great structure and body where the softness and elegance of the Merlot blend with the acidity and structure of the Cabernet.



## PAIRING

This exceptional Supertuscan goes well with a lamb stew stuffed with fresh herbs, risotto with porcini mushrooms and a rich blue cheese.

## VALLEPICCIOLA SOCIETÀ AGRICOLA S.R.L.

Loc. Pievasciata, 21 - 53019 Castelnuovo Berardenga, Siena - Italia

Tel. +39 05771698718 | info@vallepicciola.com

vallepicciola.com

