



VALLEPICCIOLA
TOSCANA

Parva Domus

INDICAZIONE GEOGRAFICA TIPICA

DENOMINATION

Igt Toscana

AREA OF PRODUCTION

Pievasciata, Castelnuovo Berardenga (SI)

GRAPE VARIETY

Cabernet Sauvignon 100%

ALTITUDE

380 - 440 m a.s.l.

VINEYARD

Casuccio

TYPE OF SOIL

Limestone and clay with presence of marl and limestone

DENSITY OF VINES

5.000 vines/ha

TRAINING SYSTEM

Spurred cordon

HARVEST

First ten days of September; yield q/ha: 55

VINIFICATION

Alcoholic fermentation and maceration in temperature-controlled concrete tanks for about 20 days. Malolactic fermentation in French oak barriques (50% new)

AGEING

70% first pour and 30% second pour barrique for approximately 16 months

BOTTLE FINING

8 - 10 months

AGEING POTENTIAL

Over 10 years

SERVING TEMPERATURE

18° - 20° C



TASTING NOTES

Intense ruby red colour. Soft vegetal and black fruit notes on the nose, with floral and spicy hints. In the mouth the apparent astringency soon gives way to an explosion of character. Long persistence.

PAIRING

Excellent with fatty red meats such as rump, sirloin and sirloin steaks, as well as with grilled lamb. Also perfect with mature cheeses.

AVAILABILITY

750 ml
1500 ml