



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

VALLEPICCIOLA SOCIETÀ AGRICOLA S.R.L.

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