



VALLEPICCIOLA  
TOSCANA

# Pievasciata Rosso

INDICAZIONE GEOGRAFICA TIPICA

## DENOMINATION

Igt Toscana

## AREA OF PRODUCTION

Pievasciata, Castelnuovo Berardenga (SI)

## GRAPE VARIETIES

Cabernet Sauvignon 60%, Cabernet Franc 20%, Sangiovese 20%

## ALTITUDE

380 - 400 m a.s.l.

## VINEYARDS

Val di Picciola, Casuccio, Mordese

## TYPE OF SOIL

Limestone and clay with presence of marl and limestone

## DENSITY OF VINES

5.000 vines/ha

## TRAINING SYSTEM

Spurred cordon and Guyot

## HARVEST

Third decade of September, grapes mainly from the Val di Picciola, Casuccio and Mordese vineyards; yield q/ha: 60

## VINIFICATION

Alcoholic fermentation and maceration in steel tanks at controlled temperature for about 10-15 days. Malolactic fermentation in French oak barriques.

## AGEING

Second pour barriques for about 8 - 10 months

## BOTTLE FINING

4 - 6 months

## AGEING POTENTIAL

10 years

## SERVING TEMPERATURE

18° - 20° C



## TASTING NOTES

Intense ruby red colour with violet hues, on the nose small black fruits, notes of undergrowth and spices. Fresh and soft in the mouth, medium-long persistence.

## PAIRING

The perfect wine for meat hors d'oeuvres, red sauces and roast meat, such as plum pork.

## AVAILABILITY

750 ml

1500 ml