

Dautore 2015

IGT TUSCANY COAST/IGT TOSCANA

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| NAME: | <i>IGT TOSCANA ROSSO (RED)</i> |
| AREA OF PRODUCTION: | <i>MASSA MARITTIMA (GROSSETO) TUSCANY</i> |
| SOIL TYPE: | <i>METALLIFEROUS, CLAYEY AND CHALKY, RICH IN TRACE ELEMENTS</i> |
| GRAPE VARIETIES: | <i>ALICANTE & MERLOT IN DIFFERENT PROPORTIONS FROM YEAR TO YEAR</i> |
| ALTITUDE: | <i>250 M ASL</i> |
| EXPOSURE: | <i>SOUTH/SOUTH EAST</i> |
| SYSTEM OF TRAINING: | <i>SPURRED CORDON</i> |
| PLANT DENSITY: | <i>5200 VINES PER HECTARE</i> |
| YIELD PER HECTARE: | <i>50 QUINTALS</i> |
| GRAPE HARVEST: | <i>FIRST HALF OF SEPTEMBER</i> |
| VINIFICATION: | <i>IN STEEL VATS FOR 10 DAYS AT A CONTROLLED TEMPERATURE</i> |
| MALOLACTIC FERMENTATION: | <i>CARRIED OUT</i> |
| REFINING: | <i>16 MONTHS IN FRENCH & BULGARIAN BARRIQUES</i> |

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| COLOUR: | <i>INTENSE RUBY RED</i> |
| AROMA: | <i>FRUITY, BLACKBERRY AND BLUEBERRY WITH REMARKABLE HINTS OF VANILLA</i> |
| FLAVOUR: | <i>GREAT STRUCTURE AND PERSISTENT TASTE WITH EVOLUTION IN TOBACCO SPICENESS, CHOCOLATE AND COFFEE'</i> |
| ABV: | <i>15 % VOL.</i> |
| SERVING TEMPERATURE: | <i>RECOMMENDED AT 18° C</i> |
| PAIRINGS: | <i>A MEDITATION WINE; PAIRS WITH TASTY CHEESES, COLD CUTS AND IMPORTANT ROAST MEATS</i> |
| GLASS: | <i>RECOMMENDED - A FLARED WINE GLASS IN ORDER TO ALLOW CORRECT OXYGENATION AND OLFACTORY PERCEPTION</i> |

