

ROSSO FIORENTINO Cabernet Sauvignon

The "ROSSO FIORENTINO" was born in 1990, some years after the "Etrusco". We wanted to select an image that, together with the wine, could remain in the consumers' mind. This pure Cabernet Sauvignon, even if it is not an autochthonous Tuscan vine, has all the characteristics to be a red wine produced in the Florence province. For this reason, the wine has been called "Florentine Red". This is also the nickname given to the painter Giovan Battista di Jacopo (1494-1540) who painted "L'Angelo musicante" (The angel musician). Decanter (4 stars Highly Recommended), Tastings (96/100), Mondo Weine der Welt (89 scores), Duemilavini 4 bunches, Luca Maroni (90), Falstaff (90/100), Veronelli (3 Blue stars, 92 scores).

Tipology CABERNET SAUVIGNON Toscano I.G.T.

Grapes Cabernet Sauvignon 100%

Vinification and ageing We manually harvest this grape before the other vineyards, giving a special care to each bunch integrity. Before going into the stalk-remover, the grapes are further selected through a conveyor belt on which another final sorting of the bunches is made. Traditional vinification, using selected yeasts and a long maceration of the marc. The ageing in wood starts right after the malo-lactic fermentation. The wine is poured into French and American oak barriques with the capacity of 225 lt. Here it rests for about 15/16 months. The refining in bottle is at least 6 months in thermo-controlled areas.

Fonternos

Alcoholic Content 13,5 - 14% by vol. 750 ml Serving Temperature 20° Keeping ageing 15 years after the botting qualities

Chromatic range Deep ruby red with purple hints.

Bouguet It is characterized by pervasive, intense and varied bouguet in which we can find in order vegetal, spicy, balsamic and animal notes.

Taste The sensation in the mouth is soft and round and, at the same time, extremely persistent.