

Crebesco 2019 Red Wine

Indicazione Geografica Tipica - Toscana

Production Area: Estate Vineyard in the hills around Massa

Marittima, in the province of Grosseto, Tuscany, sloping towards the Tyrhennian

Sea facing south, south-west.

Soil type: Grape Clay, calcareous with abundant stones.

varieties: 40% Sangiovese, 40% Merlot, 20% Syrah

Production techniques: The grapes are harvested by hand. The

Sangiovese and Syrah grapes are air-dried (appassimento) for a further period. Fermentation takes place in stainless steel vats at a controller temperature, then the wine is

refined in barriques for an 24 month period.

Analysis: Alcohol 14.5 %

Acidity 5.1 g/l

Planting system: Cordon spur

Plant density: 5300 plants per hectare

Grape yield: 6,000 – 7,000 kg per hectare

Characteristics

Colour: A beautiful intense colour with violet tones.

Bouquet: A bouquet of great complexity with intense

notes of mature red fruits, cherry, sour-black cherry and prune, all integrating with the soft

notes from the barriques.

Taste: A full, pronounced and persistent wine, with

the sapidity typical of the Sangiovese grape, with an excellent structure and perfect

harmony.

Gastronomical Matching: This wine matches full flavoured dishes such

as roasted meats or mature cheeses. An

excellent meditation wine.

Serving Temperature: 16°/18°

Cellar: Keep in a cool place, store lying down.

