

IGT DI TOSCANA

TANGANO



Grapes:

33% Sangiovese, 33% Merlot, 33% Cabernet

Exposition - Altitude:

South-Est - 450 mt. above the sea level

Soil:

Hilly neutral clay, rich in gravel and pebbles (Alberese and Galestro)

Vinification:

Manual harvest in 20kg. crates, destemming followed by manual selection of the grapes. Pre-fermentation cold maceration, alcoholic fermentation and maceration in stainless steel, malolactic fermentation in barriques (Cabernet Sauvignon and Merlot) and stainless steel tanks (Sangiovese).

Aging:

Matured in French oak barrels for 18 months, fine-grained.

Bouquet:

An intense and deep ruby color with garnet reflections. To the nose shows a great richness of aroma, dominated by notes of ripe plum and black fruits of the forest, well integrated by spicy and balsamic hints. Wide and vigorous on the palate, supported by a pleasant acidity and a dense tannins, evolves into a savory finish and persistent.

Serving temperature:

18°C

Food pairings:

Meat and game, skewered and grilled, roast pheasant and steak "Fiorentina". Stewed roe deer and wild boar.

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