



Tenebroso IGT Toscana Rosso

Vintage: 2016

Vineyard: between the valleys of the rivers Sterza and Cornia, above Bolgheri, Maremma-Toscana

Grapes: 65% Merlot, 17% Syrah and 4% Petit Verdot, 14% Cabernet Franc

Yield/hectare: 70 quintal

Vinification:

The manual harvest of the grapes is based on the different ripening times of the different grape varieties. Upon arrival at the winery, each batch was vinified separately and remontages and delestages were carried out to ensure perfect extraction. Mash fermentation takes about 25 days at temperatures never exceeding 28 ° C. After extorting the mash it follows the malolactic fermentation. The vinification takes place partly in new and used barriques, partly in cement tanks for about 16 months. After this time the wine will be blended and bottled. It refines for a further 10 months in the bottle before it goes on sale.

Alcoholic degree: 15 % Vol.

Description and characteristics:

Intense ruby red, a broad spectrum of fragrances of blackberries and violets with elegant, balsamic spicy notes. On the palate you can feel the strong structure and concentration and at the same time soft, flattering fullness with great finesse. Lively tannins and sweet fruit.

Best with:

Roast and stew of wild meat, grilled meats, wild fowl and aged cheeses.