

RADICATO

TOSCANA ROSSO I.G.T.



GRAPES

Sangiovese 70%, Cabernet Sauvignon 30%

TRAINING SYSTEM

Spurred cordon and guyot

PLANT DENSITY

3500/4200 vines/hectare

SOIL TYPE

75% limestone with the presence of skeleton, 25% clay

ALTITUDE

About 250 meters above sea level

AGE OF THE VINES

10 years

HARVEST PERIOD

End of september

METHOD OF FERMENTATION

Hand-picked with selection. Vinification at low temperature (max 27°C) with maceration on the skins for 15-17 days. Malolactic fermentation occurs naturally

MATURATION

In steel for 3 months with fine lees

AGEING

Starting from March following the harvest with permanence in the second-passage French barriques for 12 months

AGEING POTENTIAL

Good from a young age, it gives its best within 6-8 years from the harvest

DESCRIPTION

Deep ruby tending to garnet, it has a sweet and pleasant nose, characterized by fresh, vinous, and fruity scents with recognitions of plums, blueberries, and blackberries on a base of spicy notes. Juicy and moderately structured, on the palate, it is dry, rightly soft, and well balanced by the subtle fresh note and round tannins. The finale is of great length and has excellent cleanliness and character

PAIRING

Radicato Toscana Rosso IGT is perfect with first courses with meat-based sauces and second courses with red meat and braised meats

SERVING TEMPERATURE

16°C

IDEAL GLASS

A large Bordeaux-type glass