

TILARIA 2014

Wine region: Tuscany

Designation: Toscana Rosso - Indicazione Geografica Tipica I.G.T.

Production zone: Maremma - Capalbio (Grosseto)

Blend: 35% Cabernet Sauvignon, 25% Syrah, 20% Sangiovese, 10% Cabernet Franc, 10% Pugnitello

Altitude: 100 mt a.s.l.

Type of soil: mixed sandy clay

Exposure: Cabernet Sauvignon: Southwest; Syrah and Cabernet Franc: North-East; Sangiovese and Pugnitello South-East

Density: 5500 (2.50 x 0.8)

Growing: spurred cordon

Rootstocks: 110 Richter

Winemaker: Paolo Caciorgna

Harvest: by hand, from early September to early October

Grape Yield per hectare: 60 quintals

Fermentation: separate , in stainless steel

Maceration: 2 days at 10° C, 4-6 days at 28-30° C

Malolactic Fermentation: barrels of second and third passage

Refining in bottle: minimum 3 months

Bottles produced: 10.000 bottles 0,750 ml

ORGANOLEPTIC CHARACTERISTICS

Colour: ruby red

Bouquet: intense and good persistence with distinct note of red fruit given by the Cabernet and floral scents, such as viola, by Sangiovese and Pugnitello, added with the spicy notes of Syrah

Palate: strong mellowness stands out with the elegance of the fruity spices

Pairings: main courses of meat, especially red meat, boiled meat, and stews, also excellent with medium-aged cheeses and charcuterie

Serving temperature: 16° -18° C

Potential aging for: 6-8 years



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