

Pretale I.G.T Toscana

Classification: *I.G.T Toscana*

Region: *Poppiano - Montespertoli – Toscana*

Grape varieties: *Sangiovese (70%) - Canaiolo (15%) - Cabernet Sauvignon (15%)*

Winemaking: *selected grapes are fermented separately in small steel tanks at controlled temperature of 22°C (71,6°F). Skin contact lasts for 25 days with daily pumping over and délastage to improve extraction.*

Maturation and aging: *after malolactic fermentation 50% of the wine (Sangiovese) is moved in large 30 hl French oak barrels, 50% (Sangiovese, Canaiolo and Cabernet Sauvignon) in barriques. Here it matures for 18 months. It is finally blended together in concrete vats for 3 months before being bottled. It is aged at least 6 months in bottle before being released.*

Tasting notes: *deep ruby red with violet shades. Aromas of red fruit, blackcurrant, plum and black cherry combine with tertiary notes of cocoa and tobacco. Thick and full bodied with a velvety texture. Deep and well-balanced finish.*

Service temperature: *18°C (64°F)*