

CABERNET LEONARDO

Appellation: DOC Maremma Toscana

Vintage: 2018

Number of bottles produced: 3000

Bottling Period: August 2020

Grape Variety: Cabernet Sauvignon e Cabernet Franc

Fermentation: A controlled temperature not above 28°C, 82° F

Maceration: 14 days

Alcohol content: 13.50% Vol

Area of Production: Colli di Marsiliana, winery's vineyards

Average Altitude: 90-100 mt

Soil type: Clay based, medium-textured

Grape yield: 7 tons/hectare.

Plant density: 5000 vines/ha

Tasting notes

Deep red with shades of purple and violet. Complex nose of red fruit, floral and earthy aromas.

Warm and harmonious on the palate. Full bodied, elegant and persistent.

Food pairing

Ideal pairing with seasoned meats such as pork, lamb, chicken, duck and turkey, as well as heartier pasta and polenta dishes.

