

CABERNET 2013 “Leonardo”

Appellation: IGT Toscana

Vintage: 2013

Number of bottles produced: 4000

Bottling Period: June 2016

Grape Variety: Cabernet Sauvignon, Cabernet Franc, Syrah

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.

