



PIER DA CASCIA

# L'IMPREVEDIBILE

*Organic*

Tuscan Red - Indicazione Geografica Tipica

PIER DA CASCIA's gentle giant is majestic, complex and superb. As the name says, this wine is only born during the best vintages and using our best quality grapes. The composition of this wine is unlikely to be the same twice, as we seek to obtain an UNPREDICTABLE and sublime surprise every year.



GRAPES	Sangiovese, Merlot e Cabernet Savignon, Colorino
LOCATION	Balze di Mercatale Reggello Florence
ALTITUDE EXPOSURE	South / South East, - 300-340 metres
SOIL	Clay-limestone and sandy pebble
TYPE OF FARMING AND PLANT DENSITY	Spurred cordon and <i>Guyot</i> , 4700 vines per hectare
TIMING AND TYPE OF HARVEST	Mid-September Merlot, end September other grapes. Manual harvest and sorting of the indigenous grapes into small boxes for drying
DRYING	The grapes, laid out in a single layer, rest in the storage deposit for around 30 days
FERMENTATION	In steel vats with controlled temperatures
AGEING	6 months in barriques
REFINING	In bottle for minimum 6 months
ALCOHOL CONTENT	14
COLOUR	Deep, ruby red, with purple-red highlights
PERFUME	Aromas of ripe red (sour cherry) and black (plum with light blueberry note) fruit that blend with hints of vanilla
TASTE	Volume and acidity combined with good tannins produce a balanced taste, rewarding the palate with elegant, powerful sensations.
COMBINATIONS	Goes well with game, aged and spicy cheeses, excellent on grilled meats. Ideal to accompany dark chocolate and <i>dolceforte</i>

