



PIER DA CASCIA

SOR PIERO

Tuscan Red - Indicazione Geografica Tipica

Organic

WITHOUT ADDED SOLPHATES
2018

Dedicated to our daddy Pier Luigi, company founder



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| GRAPES | 65 % Sangiovese, 35% Merlot |
| LOCATION | Balze di Mercatale Reggello Florence |
| ALTITUDE EXPOSURE | South, 300 metres |
| SOIL | Clay / Limestone mix |
| TYPE OF FARMING AND PLANT DENSITY | Guyot 4400 vines per hectare |
| TIMING AND TYPE OF HARVEST | Second half of September. Manual with grape sorting |
| FERMENTATION | In steel vats with controlled temperatures |
| AGEING | 6 months in barriques |
| REFINING | In bottle |
| ALCOHOL CONTENT | 13% |
| COLOUR | Ruby red |
| PERFUME | Sour cherry aromas prevail over traces of small black fruit and blend with light spicy notes |
| TASTE | The tannic elegance of the Sangiovese is perfectly in harmony with the voluminous flavour of the merlot, in a splendid tannic acid balance that caresses the palate |
| COMBINATIONS | Goes well with classic Tuscan dishes, such as <i>pappardelle</i> and <i>tagliatelle</i> with meat or hare sauce, roasts, vegetable soups, cold meats vellutate |

