

Principe del sole

I . G . T .

ORIGIN: I.G.T TOSCANA (indicazione geografica tipica)

VINTAGE: 2015

VARIETIES: 50% MERLOT, 30% CABERNET, 20% SANGIOVESE

VINIFICATION AND AGING: The carefully harvested grapes arrive in the cellar and are de-stemmed, and fermented in stainless steel vats at controlled temperatures. Maceration on the skins takes two weeks.

Every varieties are strikly separately vinification, after the manolactic fermentation the trhee varieties are blended together . The wine is subsequently aged for 12 months in French oak barriques being used for the second and third time. A further period in the bottle follows before Principe del sole can be enjoyed to the full.

ALCOHOL: 13,5 % VOL.

TASTE: Principe del sole eatures a bright and rich ruby-red colour. An elegant and vibrant complexity is revealed on the nose, giving way to fruity aromas such as blackberry and plum which are balanced out wonderfully with notes of vanilla and liquorice. The wine is silky and enveloping when it hits the tongue, with fine, elegant and well-integrated tannins. Fresh and lively in the mouth thanks to its elegant acidity, it has a long and intriguing finish. The after-taste is fruity and extremely pleasant.

