

LIETO EVENTO

Premium Wines - Super Tuscany IGT



ABV%: 14,5%

Vines growing: Spurred cordon

Harvest: September – October. Hand-picked harvest

Blend: Cabernet Sauvignon

Ageing: In wood barrels

Wine Refining: In bottle

Winemaking: An accurate selection of grapes is done in both the vineyard and later in the winery. The maceration of destemmed grapes takes between 10 to 15 days in stainless steel temperature-controlled tanks. During this time, pump-overs and manual punching down are daily done a few times per day. In this way the extraction of colour and polyphenols is extreme. The fermentation of the two different grape varieties is done separately, as they are blended at the very end, once pressed. The entire process is followed by ageing in wood tanks

Colour: Ruby red colour with purple glows

Smell: Strong, intense and persistent fruity aromas with a prevalence of cherries and blackberries

Taste: The big size of the wood tanks avoids a too strong predominance of wood hints over the wine. The presence of Cabernet Sauvignon is easily perceived and gives the wine an excellent structure. At the end of every sip, the mouth is left clean and satisfied

Service temp.: 18° - 20° C

Bottle Formats: Bottle: 750 ml



DREOLINO