



EBESCO 2019

IGT TOSCANA

Deep ruby red colour with violet highlights, the wine opens up with intense aromas of wild strawberries, wet leaves, forest floor, licorice. On the palate it reveals fine-grained tannins balanced by a refreshing acidity. This is the perfect food friendly wine and can be paired with many recipes and produce: soups, first and second courses typical of the traditional Tuscan cuisine, medium-hard cheeses, meaty and cold cuts.

Composition:

Merlot: 65% Cabernet Franc: 35% - Alcohol: 13%

Fermentation and Aging:

Fermentation and maceration occur in concrete vats for approximately 20 days at a controlled temperature not exceeding 28/30°C (82-86°F). Second malo-lactic fermentation undergoes spontaneously in concrete containers following the alcoholic fermentation. The wine is aged for approximately 6 months in concrete vats and further 3 months in bottle before being released to the market.

Vineyard notes:

First Vintage made in: 2011

Altitude: 30-50 meters above sea level

Aspect: south-west

Vineyards: 3ha

Soil Type: mainly clay , sandy and limestone

Training system: VSP cordon spur

Planting density: 6000 vines per ha

Yield per ha: 8 tonnes per ha