SELACHUS™

SANGIOVESE - CABERNET SAUVIGNON TOSCANA I.G.T.

Grape Varietals: 80% Sangiovese, 20% Cabernet Sauvignon.

Average age of the vines: 25 years.

Soil: clay-limestone with sand.

Harvest Period: end of September, manual harvest.

Vinification: fermentation, maceration for 15 days at a maximum temperature of 28 °C. After the malolactic fermentation, the wine is put in barrels with about 10% of new wood.

Alcohol Content: 14% by vol.

Residual Sugar: 5 grams per liter.

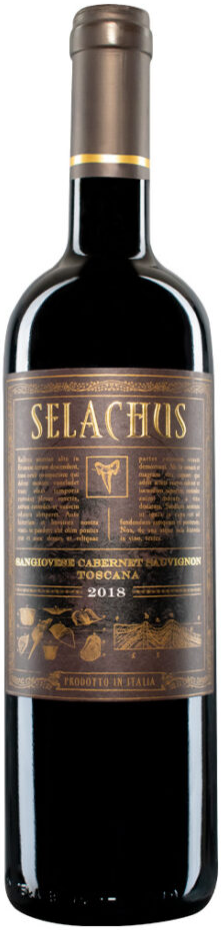
Color: ruby red.

Aroma: ripe fruit, vanilla and liquorice.

Palate: silky tannins, good structure with an elegant finish.

Food Suggestions: meats, tagliatelle with mushrooms, game.

Serving Temperature: 16-18 °C / 61-64 °F.



VINI D'ITALIA
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Alessandro Berselli
THE SOUL OF ITALIAN WINE