

SELACHUS™

SANGIOVESE - CABERNET SAUVIGNON TOSCANA I.G.T.

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

Vineyards: Ruppiano, in the municipality of Castelnuovo Berardenga, near Siena, in the Chianti Classico area.

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: 13% 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.

