

TOCCACULO

BASILICATA ROSSO IGT



Grapes: selected black grapes from the farm winery

Colour: intense ruby red

Scent: fruity, spicy and persistent

Taste: full, warm, well-structured and soft

Food matching: first and second Mediterranean dishes

Serving temperature: 19-20°C

Alcohol content: 14% Vol.

Plants per Ha: 4.000

Planting system: 2,5 x 1 m

Vine training method: spurred cordon

Yield per Ha: 9.000 kg

Harvesting method: hand-picking

Altitude: 70 m a.s.l.

Vinification: de-stemming-pigeage, maceration and fermentation on the skins for 10-15 days at 22°C, 2-3 remontage operations per day and 3 delestage operations, soft pressing

Ageing: in steel tanks for 12 months, in oak barrels for 12 months, in bottle for 12 months

Bottling: dark conical Bordeaux glass bottle with cork

Growing area: Matera

2  Gambero Rosso - Vini d'Italia 2021

2  Veronelli - Guida Oro 2021

3  AIS - Vitae 2021

 Luca Maroni 2021 - 95 pts