



CASA
CAPRIOLO

ROSSO TOSCANO GOVERNO ALL'USO TOSCANO IGT ORGANIC



History: *Governo all'uso Toscano* is an ancient wine-making method existing since 1330 and allowed only in Tuscany. This technique implies a selection of best choice grapes: 80% is vinified following the traditional method, while the remaining 20% are harvested mature and laid to dry on racks. During the second fermentation, wine develops more intense colour and a full and round taste

Appellation: Rosso Toscana Igt

Method of Production: organic

Vintage: 2018

Grape Varieties: 70% Sangiovese, 20% Merlot, 10% Cabernet Sauvignon

Wine-making Technique: soft crushing; temperature is controlled during fermentation and maceration to let express the typical flavours of these elegant grapes.

ANALYTICAL DATA

Alcohol: 14% Vol.

Residual sugar: 13 g/l

Acidity: 5,20 g/l

ORGANOLEPTIC EXAM

Colour: intense ruby red

Aroma: notes of red cherry, black pepper, coffee

Taste: long, full, rather soft, with a pleasant final tannin

FOOD MATCHING

Perfect for roasted meat, Bistecca alla Fiorentina, game, seasoned cheeses.



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