



CARUS

AGÀPITOS

IGT TOSCANA ROSSO MERLOT

From the Greek word αγαπητός, that means Carissimo, Agàpitos is a 100% Merlot with a juicy and enveloping taste. Its great structure and a defined, velvety tannin leave the palate with a soft finish



GRAPE - 100% Merlot

ALCOHOL CONTENT - 13-14%

TRAINING SYSTEM - Spurred cordon and Guyot

PRODUCTION - 40 quintals/ha



TERRITORY AND ALTITUDE - The area is purely hilly, characterised by averagely clayey soils, rich in alberese and galestro, respectively, the main factors responsible for the longevity and elegance of the wines, with a good presence of river pebbles that give the wines a good structure. The different exposure of the vineyards, which are located between 190 and 300 metres above sea level, makes possible to obtain a great organoleptic complexity

HARVEST - Harvest is hand-made and placed in 18 kg boxes to maintain the grape integrity and quality



AGEING - Aged in French oak barrels



TASTING NOTES -

Colour: Intense ruby red with violet reflections

Nose: Rich with aromas of black cherry, raspberry and plum, which perfectly blend with hints of tobacco, vanilla and mocha

Palate: Thick with great structure, intense, rich and round with velvety tannins that fill the palate confirming the nose

PAIRINGS - Pasta with sun-dried tomatoes, roasted chicken and lightly spiced red meat



SERVING TEMPERATURE - 14°