



AZIENDA VITIVINICOLA  
CACCIAGRANDE

## CASTIGLIONE

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D.O.C. Maremma Toscana Petit Verdot

**Vineyards:** *Cacciagrande*

**Altitude:** *100 meters above the sea level*

**Exposure:** *south - west*

**Type of breeding:** *spurred cordon (60 cm high)*

**Medium density per hectar:** *5.000 vines*

**Medium production per plant:** *1000-1200 grams*

**Grounds:** *mostly sandy-muddy, skeletal soil*

**Grapes quantity:** *100% Petit Verdot*

**Harvesting time:** *from Sept. 15th to Oct. 1 st.*

**Yield:** *Grape 5-6 tons/hectar; wine 35 - 40 hectolitres/hectar.*

**Vineyards:** *2.3 hectars*

**Medium annual production:** *about 10000 bottles*

**Alcoholic fermentation:** *in stainless steel at controlled temperature (25° C) 30 days.*

**Malolactic fermentation and maturation:** *barriques (225 Lt.) and tonneaux (300Lt.) in French oak from llier medium toasted, 12-14 months.*

**Refinement:** *about 6 month in bottle.*

## ORGANOLEPTIC CHARACTERISTICS

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**Colour:** *ruby red.*

**Flavour:** *intense and elegant with black fruit, liquorish, black pepper and balsamic notes.*

**Taste:** *powerfull, fine and elegant, persistent on its toasted notes and rich of smooth and encircling tannins.*

**Tips of the producer:** *for its characteristics this wine goes well with second courses based on very rich and elaboratemeat, and seasoned cheese. Must be served at the temperature of 16-18° c.*

