



AZIENDA VITIVINICOLA  
CACCIAGRANDE

## CORTIGLIANO

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D.O.C. Maremma Toscana Sirah

**Vineyards:** *Cacciagrande*

**Altitude:** *50 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:** *1200 grams*

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

**Grapes blend:** *Syrah 100%*

**Harvesting time:** *from Sept. 1st to Sept. 10th.*

**Yield:** *Grape 6 tons/hectar; wine 42 hectolitres/hectar.*

**Vineyards:** *about 5 hectars*

**Medium annual production:** *about 30000 bottles*

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

**Malolactic fermentation and maturation:** *barriques (225 Lt.) in French oak from Allier medium toasted, about 3-4 months.*

**Refinement:** *about 2-3 month in bottle.*

## ORGANOLEPTIC CHARACTERISTICS

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**Colour:** *ruby red rich with purple reflexes*

**Flavour:** *intense and elegant with mature red fruits and black pepper notes.*

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

**Tips of the producer:** *For its characteristics this wine goes well with first and second courses based on elaborate meat and cheese. Must be served at the temperature of 16-18°C*

