



AZIENDA VITIVINICOLA
CACCIAGRANDE

MAREMMA

D.O.C. Maremma Toscana Rosso

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: *1300-1200 grams*

Grounds: *mostly sandy-muddy, skeletal soil*

Grapes blend: *Sangiovese 50%, Cabernet S. 25%, and Merlot 25%.*

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

Yield: *Grape 7,5 tons/hectar; wine 50 hectolitres/hectar.*

Vineyards: *about 7 hectars*

Medium annual production: *about 60000 bottles*

Alcoholic fermentation: *in stainless steel at controlled temperature (25° C) 20 days.*

Maturation: *on noble sediments for 4 months.*

Refinement: *about 2 month in bottle.*

ORGANOLEPTIC CHARACTERISTICS

Colour: *ruby red rich with purple reflexes*

Flavour: *intense with fresh red fruits notes like sour black cherry, cherry, gooseberry.*

Taste: *fine and elegant, persistent on its fruity notes and rich.*

Tips of the producer: *for its characteristics this wine goes well with first and second courses based on elaborate meat and cheese not too seasoned. Must be served at the temperature of 16-18°C*

