CANTAGALLO



Vintage 2022

Name of the Wine Gioveto I.G.T. Toscana

Production Zone Montalbano

Climate Temperate

Ground marly

Altitude 250/400 meters above see level

Growing spurred cordon / guyot

Grapes 60% Sangiovese; 20% Merlot; 20% Syrah

Yield per hectare 45 quintals

Average age of vines 30 years

Vinification traditional in steel and malolactic fermentation. Aged in barriques for 12 months

Refinement in bottle for 12 months

Colour Intense, deep ruby red color with subtle glimmers of garnet.

Scent fruity, ample and fine; full nose with hints of blackberries and pleasant notes of tobacco and spices.

Taste The wine shows beautiful fruit harmoniously integrated with hints of underbrush and spices. velvety mouth. Full of mature tannins and fruitiness with good persistency.

Alcohol 14,5%

Match roasted meat, game and mature cheese

Serving temperature 18°C

Packaging: 6 bottles per carton. Dimensions 31cm x 26cm; 2x16,5 height. weight 7,8 Kg

Tenuta Cantagallo e Le Farnete di Dario Pierazzuoli & C. s.a.a.s.
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