

COLORINO

IGT Toscana

Estate: Azienda Agricola Agrisole

Country of origin: San Miniato Tuscany

Apellation: Toscana IGT

Grape variety: 100% Colorino

Vintage: 2011

Soil type: clayey soil with a high presence of rock fragments.

Training system: Spur pruning .

Yield per ha: 50 quintals /ha

Harvesting period: end of September manual harvest.

Vinification and ageing: The grapes are vinified in vitrified cement tanks without the use of selected yeasts. Maceration on the skins for about 20 days at a temperature of 24-25°C during which the skins are frequently bathed. The Malolactic fermentation is in barriques.

Ageing: In French oak barriques, of which some new and some being used for the second or third time for about 15 months

Total production: 1000 bottles

Tasting notes: Deep ruby red colour, hints of ripe fruit especially blackberries and blackcurrants, pleasant fresh sensation, soft tannins.

Serving temperature: 18°C

Food match: Roasted red meat cheese of medium and long maturation.

