

# TENUTA CASENUOVE

## IGT

### 2016



**Category:** Igt Toscana Rosso 2016

**Soil:** Plot selections characterized by evident outcrops of "Galestro", less fertile and extremely suited to quality viticulture.

**Climate:** Mediterranean climate characterized by hot and dry summers, not too cold and rainy winter with sporadic snow events (Average annual rainfall: 700/800 mm).

**Varieties:** 60%merlot, 40% Sangiovese

**Harvest time:** Last week of September, first ten days of October

**Climatic conditions for the vintage:** After a mild winter, with a few frosts and no snow, the 2016 vintage was characterized by a cool and rainy spring that delayed the vegetative development, caused by the prolongation of rains until the month of May. The turning point came with the month of June, restoring balance to the vineyards. An average summer did not make it possible to make up for the two-week delay accumulated during the spring. The weather conditions in the harvest time were optimal and well balanced until the end of September. The rains in mid-October declared the end of the harvest.

**Vinification:** The vinification takes place in vitrified cement tanks at a controlled temperature. Once fermentation has started, pumping over and delestage are carried out during the entire period the tank, up to 30 days. A vertical press is used for racking and pressing. 12-month of aging in a cement tank, large Slavonian oak barrel and barriques. Bottle aging follows for 30 months.

**Bottling:** 9 July 2018

**Serving temperature:** 16-18°C

**Number of bottles produced:** 8.077 bottles 0.75 lt - 204 magnum 1.5 lt

**Tasting notes:** Intense ruby red color, this wine immediately shows its qualities: the black and red fruits rich bouquet, with an aroma of spices, mocha and mineral notes, great complexity. The dense and concentrated taste reveals fine tannins, ripe at the right point, a velvety wine at the first sip. Freshness in the finish and great persistence

**Pairing:** Beef, roasts, stews, aged cheeses.

**Keeping:** 15/20 years or more

