



Le Bronche

Cabernet Sauvignon

Toscana IGT

Type: Red

Soil: medium paste

Vines per hectare: 5000 plants

Growing method: spurred cordon

Altitude: 250 O.S.L

Grape: cabernet-sauvignon

Harvest: Manual

Vinification: maceration 20 days with daily pumping over and delestage, fermentation at controlled temperature of 28-30 °c maturation: 12-14 months barriques

Refinement: Bottle

Colour: deep intense ruby

Nose: ripe fruit wood berry with hint of vanilla

Taste: warm, elegant, vigorous tannins, great persistence and structure

Temperature of service: 16-18 °C