



V CASTELLO
VICCHIOMAGGIO



RIPA DELLE MANDORLE

IGT Toscana 2014

Classification: IGT Toscana

Production Area: Toscana

Grape Varieties: 75% Sangiovese
25% Cabernet Sauvignon

Alcohol Content: 13%

Available formats: 750 ml

Vineyard Information:

Planting density 5600 vines/Ha.

heavy clay(30%)

altitude 255-265 mt.

Pruning method of single Guyot ensures yields of about 60 Hl/Ha.


vinification & Maturation:

Vinification: stainless steel fermentation vats for a period of 5-8 days.

Maturation: Sangiovese 6 months in large oak barrels 50hl and Cabernet Sauvignon 6 months in small barriques 225lt.

Tasting Notes: Intense, bright ruby red with purple reflexes. Emphatic aromas, pleasing ripe red berries and cherries on the palate, leading to good structure with firm, smooth, velvety tannins. The finish is long lasting and satisfying with undertones of vanilla and coffee bean. A versatile wine , enjoy with meats, cheese and pasta..

Press

BIBENDA 2016: 

VITAE: *tt*

JAMES SUCKLING: **91 points**