



CASA
CAPRIOLO

ROSSO TOSCANO GOVERNO ALL'USO TOSCANO IGT



History: *Governo all'uso Toscano* is an ancient wine-making method that has been existing since 1330 and it is allowed only in the Tuscan region. This technique implies a selection of the best grapes: 80% of them are vinified following the traditional method, while the remaining 20% is naturally withered. During the second fermentation, it develops an intense colour and a full and round taste.

Appellation: Rosso Toscana Igt

Method of Production: traditional

Grape Varieties: 70% Sangiovese, 20% Merlot, 10% Cabernet Sauvignon

Wine-making Technique: soft crushing; the temperature is controlled during fermentation and maceration to express the typical characteristics of these elegant grapes properly.

ANALYTICAL DATA

Alcohol: 14% Vol.

Residual sugar: 10 g/l

Acidity: 5,20 g/l

ORGANOLEPTIC EXAM

Colour: intense purple-red with violet hints

Aroma: notes of ripe black cherry, herbs and dark chocolate

Taste: long, full, with a pleasant final tannin

FOOD MATCHING

Perfect for great aromatic and structured dishes as meat, pasta or long-aged cheese. It is also very pleasant to taste as well as meditation wine.

Available both natural cork and screwcap



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