

# CASA CAVALLO



## ROSSO TOSCANA IGT



**History:** *Villa Cavallo* is a Super Tuscan characterized by a strong and mature taste; it ages 24 months in oak and 12 months in barrique

**Appellation:** Toscana IGT

**Method of Production:** traditional

**Vintage:** 2014

**Grape Varieties:** 75% Sangiovese, 25% Merlot

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

### **ANALYTICAL DATA**

**Alcohol:** 13,00% Vol.

**Residual sugar:** 2 g/l

**Acidity:** 5,20 g/l

### **ORGANOLEPTIC EXAM**

**Colour:** ruby red

**Aroma:** red cherry, toasted notes, black pepper

**Taste:** well-structured and balanced, quite tannic but also quite soft

### **FOOD MATCHING**

Roasted mushrooms, or Polenta with a creamy sauce and wild boar stew, pappardelle with boar ragu', bistecca alla fiorentina