



CASTELLO DI QUERCETO

*Evoluzione:
una storia,
un amore*

IGT "SOLE DI ALESSANDRO"

Appellation:	IGT Colli della Toscana Centrale
Grape Varieties:	Cabernet Sauvignon 100%
Alcohol Content:	13,5%
Vineyards Location:	the "Ischiata" vineyard is faced south from 350 to 380 metres a.s.l.
Training System:	spurred cordon
Planting Density:	7.500 /ha
Fermentation:	28° C (82°F)
Length of Maceration:	about 15 days
Maturation:	in oak barrels from the forest of Allier, Tronçais and Limousine for 20 - 24 months and refinement in bottle for a minimum of 6 months
Production:	10.000 / 12.000 bottles
Longevity:	20/25 years
Tasting Notes:	intense and balanced ruby red, soft and elegant
Food Matches:	Roasted meats, braise, seasonaed cheese

