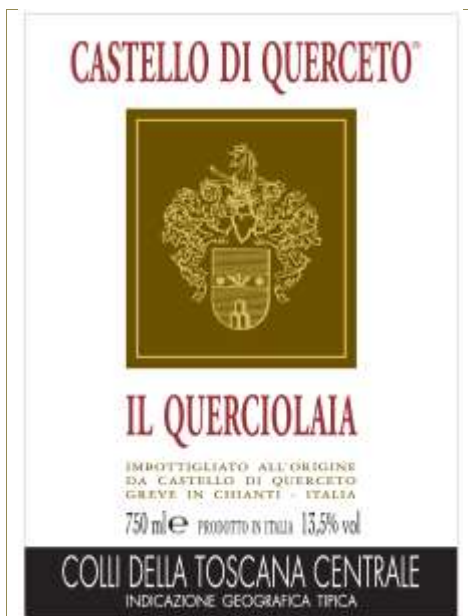




IGT COLLI DELLA TOSCANA CENTRALE IL QUERCIOLOAIA



Appellation: IGT Colli della Toscana Centrale

Grape varieties: Sangiovese 65%, Cabernet Sauvignon 35%

Vineyard: - Location: 3.5 hecatres, south/southeast, 390-430 m. a.s.l. - Training system: spurred cordon - Planting density: 7.500 plants per hectare

Fermentation: about 20 days at 28°C

Aging: at least 18 months in wood - Refinement: in bottle for at least 6 months

Alcohol: circa 13,5%

1st vintage: 1985

Aging potential: 20/25 years

Wine profile: Intense ruby red, rich perfume of red fruits with slight herbal notes. Elegant tannins for a long and balanced finish.

Food pairings: Aged parmigiano, peposo, roasted pig.