



IGT COLLI DELLA TOSCANA CENTRALE IL SOLE DI ALESSANDRO



Appellation: IGT Colli della Toscana Centrale

Grape varieties: Cabernet Sauvignon 100%

Vineyard: - Location: 2 hectares, south, 350 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: 1998

Aging potential: 20/25 years

Wine profile: Intense ruby red, elegant and complex.
Scents of red currant and raspberry, mediterranean
scrub, myrtle, eucalyptus. Firm but elegant final.

Food pairings: Game, stew and aged cheese.