

Marchesi Torrigiani Guidaccio 2006



ALCOHOLIC PERCENTAGE:
13-14.00%

CULTIVATION:

Selected from the best grapes of Sangiovese, Cabernet Sauvignon and Merlot grown in the "Megognano", "Puntoni" and "Ripetta" vineyards, facing to the southeast on land composed of sea sediment.

The estate is located close to Barberino Val d'Elsa and covers an area of 400 ha among the sloping hills of which 30 ha are vineyards kept according to modern technique. The vineyards are presently in a phase of renewal with the introduction of typical clones, such as Sangiovese, Merlot and Cabernet S. The year production is actually around 1800 hl of which 450 hl are selected for later bottling.

COMPOSITION:

Sangiovese 60%, Merlot 20% and Cabernet Sauvignon 20%

PRODUCTION:

12-15,000 bottles produced

PACKAGING: Cases of six 750ml bottles

VINIFICATION:

The wine is placed in vitrified cement containers, then refined in 225 lt capacity french, new oak barrels for sixteen months before being bottled.

ORGANOLEPTIC CHARACTERISTICS:

The wine has a ruby color both vivid and concentrated. Its bouquet is pleasant and intense, marked by spices and fruits, notably blackberry, blueberry, pepper, vanilla and violet. The taste is elegant and characterized by soft tannins that owe their origin to a noble and full blending.

BEST SERVED WITH:

First courses with rich sauces, red and spicy meats, as well as game.