



TERRE *d*i FIORI

Maremma - Grosseto (GR), ITALIA

## ACANTO

Indicazione Geografica Tipica



APPELLATION: IGT Toscana

VARIETALS: 85% Sangiovese and 15% Cabernet Sauvignon

PRODUCTION ZONE: Gavorrano (GR)

REGION: Tuscany

PRUNING SYSTEM: cordon spur

PLANTING DENSITY: 2,5 m x 0,80 m

YIELD PER HA: 5.500 kg

BOTTLES PRODUCED: 20.000

VINIFICATION: maceration and fermentation in steel tanks for 15 days, with pumpovers, punch downs and delstages. Malolactic fermentation is in French oak.

AGING: The wine is barrel aged for 6-8 months, and bottle-aged for 3-6 months.

ALCOHOL CONTENT: 13,5 - 14,5 %

COLOR: intense, deep ruby.

AROMAS: Intense and complex, with red and black forest berry fruit, peonies, violets, juniper, vegetal accents, and underbrush.

FLAVORS: Intense, persistent, and nicely structured; it is rich and fresh on the palate, with powerful tannins and smoky notes in the finish.

SERVING TEMPERATURE: 16-18 °C



**COSTA**

TENUTE

