



CAVA D'ONICE

Rosso Toscana IGT

MICOLORE



PRODUCTION AREA CHARACTERISTICS:

Property: Cava D'Onice, Montalcino

Wine-maker: Simone Nannetti

Oenologist: Antonio Mori

Agronomist: Massimo Achilli

TECHNICAL NOTES:

Appellation: Rosso Toscana IGT

Grape: Sangiovese 85%, Cabernet Sauvignon 10%, Merlot 5%

Yield per Ha: 60 hl/ha

Harvest period: last week of September and first week of October

Harvest conduction: manual

Fermentation temperature: <24 °C

Fermentation period: 10 days in concrete

Maceration period on the skins: 12 days

Maturation: in stainless steel and 2nd passage in French oak
barriques

Maturation Duration: 3 months in steel and 3 months in barriques.

VISUAL CHARACTERISTICS and TASTING NOTES

Colour: Intense ruby red color, of good brilliance and clarity.

Nose: Ample fruity notes of fresh red fruit integrated with
roasted elements reminiscent of coffee and licorice.

Mouth: Balanced taste, of great finesse. The taste persistence
is also good, suitable both for immediate consumption and after a
period of one to two years of aging in the bottle.

Pairing: It pairs well with cured meats and Tuscan crostini.
Medium-aged cheeses such as pecorino di Pienza or Tuscan first
courses such as pici all'aglione or pici al'ragu.

