



*Marzocco
di Poppiano*



Pretale I.G.T. Toscana

Classification: I.G.T. Toscana

Region: Poppiano - Montespertoli – Toscana

Grape varieties: Sangiovese (70%) - Canaiolo (15%) - Cabernet Sauvignon (15%)

Winemaking: Selected grapes are fermented separately in small steel tanks at controlled temperature of 22°C (72°F). Skin contact lasts for 25 days with daily pumping over and déstasse to improve extraction.

Maturation and aging: After malolactic fermentation 50% of the wine (Sangiovese) is moved in large 30 hl French oak barrels, 50% (Sangiovese, Canaiolo and Cabernet Sauvignon) in barriques. Here it matures for 18 months. It is finally blended together in concrete vats for 3 months before being bottled. It is aged at least 6 months in bottle before being released.

Tasting notes: Deep ruby red with violet shades. Aromas of red fruit, blackcurrant, plum and black cherry combine with tertiary notes of cocoa and tobacco. Thick and full bodied with a velvety texture. Deep and well-balanced finish.

Service temperature: 18°C (64°F)