## TENUTA MARSILIANA









**Denomination** Costa Toscana IGT

Farming method Organic

Production areaManciano, GrossetoAltitude and expositionOn sea level, South

Soil composition A medium structured, well-drained soil primarily

composed of sand and silt.

**Density of plantation** 6,000 plants per ha/2,428 plants per acres

**Training form** Low spurred cordon

Average age 20 years

Grape variety Cabernet Sauvignon, Merlot

**Fermentation** In open air tanks with temperature control system for 14

days at a max temperature of 30°C

**Ageing** The wine ages 12 months in used barriques.

**Production in bottles** 10.000 (0,75 lt)

Alcohol level 14% vol

**Tasting Notes** Beating heart of Mediterranean intensity in a fruity and

velvety dialectic game between Cabernet Sauvignon and Merlot grapes ripened under the sun of the Maremma. In the intense and brilliant purple glass there are scents of violets and black cherries with a sweet note of cinnamon which makes the intensity of the blueberry jam delicious. The maturity of the forest fruits is refreshed on the palate by agile and defined tannins, and harmonious notes of fine herbs with myrtle and laurel, giving a pleasant

vitality.

**Food Pairing** Grilled lamb and baked potatoes

**Awards 2016:** 91 pts Falstaff, 90 pts Michael Apstein, 92 pts

James Suckling

2015: 86 pts Mundus Vini, 93 pts James Suckling, 4

grappoli Bibenda, 90 pts Falstaff 2014: 92 pts James Suckling 2013: 91 pts James Suckling

2012: 90 pts James Suckling, 90 pts Falstaff

**2011:** 92 pts James Suckling **2010:** 92 pts Wine Spectator

