



GROTTAIA

2019

TOSCANA ROSSO

INDICAZIONE GEOGRAFICA TIPICA

GRAPES

Merlot 50%, Cabernet Sauvignon 50%

GROWING YEAR

Significant variability characterised the weather during the 2019 growing season. Cool spring temperatures delayed budbreak, then abundant sunshine and well-spaced rainfall during the summer brought a gradual, consistent ripening process. The harvest was the latest of the last ten years.

VINIFICATION

The harvest was carried out separately for each vineyard parcel and grape variety, with the clusters hand-harvested into 12kg crates. The grapes were carefully quality-graded before de-stemming, then the must macerated and fermented for two weeks in temperature-controlled steel tanks. The new wine was racked, then went through malolactic, and matured solely in stainless steel.

SENSORY PROFILE

A luminous ruby announces a crisp, youthful, appealing wine. The fresh, heady bouquet is redolent of wild red berryfruit and sweet violets. The palate is likewise refreshing, vibrant, and delicious, with delicate tannins that underscore its seductive youthfulness.

SERVING SUGGESTIONS

Perfect with grilled meats and vegetables, fish soups, and medium-aged cheeses. Delicious too if served slightly cool.

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