



IL BACCANALE

I.G.T. 2015

SUPERTOSCANO DA VIGNE DI MONTALCINO



Produced and bottled	Montalcino - Siena (Italia)
Grape varieties	50% Sangiovese grosso da Brunello 50% Cabernet Sauvignon
Soils profile	Medium loam with sand and same argillaceous deposit
Vineyard altitude mt.	350-400 mt. above sea level
Vine density per hectare	4.500/5.000 plants per hectare
Training system	Spurred Cordon
Harvest period	Last week of September, first week of October
Grape-harvesting	Exclusively manual
Grape production	Maximum 70 q. per hectare
Vinification	In steel tanks with controlled temperature for 15/20 days
Ageing	Sangiovese minimum 48 months in oak casks from Slavonia Cabernet-Sauvignon minimum 24 months in barriques
On the market	After 5 years from the grape-harvesting
Year's production	25.000 bottles
Colour	Deep, dark ruby red with purple reflection
Bouquet	Ample, complex, intense, with wild berries, spices
Flavour	Full body, persistent, light tannic, soft and elegant of great structure
Alcohol by vol.	14,00%
Total acidity in tartaric acid	4,70
Dry extract	31,30
Sugar residual	Less 1,00
Bottle	Bordolese europea x lt. 0,750
EAN code for bottle	8016179300041
Carton contents	6 bottles
EAN code for carton x6	8016179310996



92
PTS

JAMES SUCKLING

Profumo di prugne e ciliegie, resina e spezie. Corposo, tannini maturi ed una rifinitura tendente alla frutta. Da bere nel 2020. Una miscela di Cabernet-Sauvignon e Sangiovese.