



SALAIOLA T.G.I.



Vines: Cabernet franc.

Plant density: 2,40 x 0,80 mt

Orientation: East - West

Plant breeding system: Guyot

Production area: Collesalveti - Tuscany - Italy

Nature of the soil:

Medium clayey with high percentage of skeleton.

Grape harvest: 2nd - 3rd decade of September.

Vinification: Steel vats at constantly measured temperature 25°C and 28°C for 20 days, with reassembly.

Maturing: In french oak barriques for about 6 months, then fining in bottles for another 6 months.

Color: Bright ruby red.

Service temperature: 18°C / 20°C

Alcoholic percentage: 14°

Suggested pairing: Baked pasta, grilled meats.

AZIENDA AGRICOLA
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