

Daniello Tenuta Trecciano

Rosso di Toscana IGT



Made in Italy

Grape varieties	Cabernet Sauvignon, Cabernet Franc and Syrah
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Vineyard features	Vineyards in the middle of the Chianti hills, excellently exposed and lanted on averagely compact soils, consisting mainly of silt clayey
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Training system	Spurred cordon espalier
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Alcohol content	14 % vol.
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How it looks

Very intense and brilliant ruby red, tending to garnet with ageing.

Taste

A velvety and elegant red in which blackcurrant, blackberry jam and a sweet spices blend harmoniously over an essential texture, with very fine and well-integrated tannins. An international style wine in which the Cabernet Sauvignon, Cabernet Franc and Syrah provide notes of spices underbrush and a pleasant minerality. Persistent finish of fruit and ample freshness.

Perfect match with

It goes very well with important red meat dishes and game, as well as medium and mature cheeses.

Vinification

Manual harvest; grape destemming and crushing followed by fermentation with the addition of selected yeasts in steel vats with floating cap for 15 days at a controlled temperature of 26-28°; maceration of the must on the marc for a further 10 days to optimise the extraction phase.

Aging

An average stay of 18 months in French oak barriques precedes followed by ageing in the bottle for no less than 6 months. not less than 6 months.

Storage

Suitable for long ageing



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