

PLENUM ROSSO COSTA TOSCANA IGT



The wine is deep ruby red and has a complex nose with undertones of sour cherry, blueberries and plums, followed by coffee, liquorice and leather nuances. Powerful and bodied on the palate, has gentle tannins and upbeat freshness. Plenum endures in the aftertaste with liquorice and cocoa notes that bestow an elegant finish.

GENERAL INFORMATION

Varieties: Merlot, Cabernet Sauvignon and Syrah **Alchol**: 13,5% Vol

IN THE VINEYARDS

Altitude: from 50 m Exposition: south, south-west Soil composition: sand-based river sedimentation and stones

WINEMAKING PROCESS

Vinification: spontaneous in raw concrete truncated cone vats. It ferments with native yeast for about 13 days at 28°C max

Refinement: about one year in large untoasted casks and 3 months in the bottle