



CASA
CAPRIOLO

ROSSO TOSCANO GOVERNO ALL'USO TOSCANO IGT ORGANIC



History: *Governo all'uso Toscano* is an ancient wine-making method existing since 1330 and allowed only in Tuscany. This technique implies a selection of best choice grapes: 80% is vinified following the traditional method, while the remaining 20% are harvested mature and laid to dry on racks. During the second fermentation, wine develops more intense colour and a full and round taste

Appellation: Rosso Toscana Igt

Method of Production: organic

Vintage: 2022

Grape Varieties: 70% Sangiovese, 20% Merlot, 10% Cabernet Sauvignon

Wine-making Technique: a part of the grapes is collected and the bunches are left to dry for six weeks, arranged on racks. Once the right degree of drying has been obtained, the grapes are pressed and added to the wine that has just finished alcoholic fermentation so as to start a second fermentation, which lasts until spring.

ANALYTICAL DATA

Alcohol: 13,5° Vol.

Residual sugar: 10 g/l

Acidity: 5,40 g/l

ORGANOLEPTIC EXAM

Colour: intense ruby red

Aroma: notes of red cherry, black pepper, coffee **Taste:** long, full, rather soft, with a pleasant final tannin

FOOD MATCHING

Perfect for roasted meat, Bistecca alla Fiorentina, game, seasoned cheeses.

Available with cork and screw cap.