

TERRE DI PERSETO SUPERTUSCAN IGT «IL PREGIUDIZIO» - Year 2020



Cru: Canali (300 m. a.s.l.)

Soil exposure: South-West

Soil: limestone/Alberese type

Age of the vines: 10-20 years old

Vines per hectar: 4000-5000

Pruning/Growing system: «Cordone speronato» (pruned-spur cordon-trained vines)

Harvest: by hand only

Grape varieties: 100% Cabernet Sauvignon

Alcoholic content: 14.5%

Ageing: aging for 15 months (with a long period in French oak barrels holding 500 liters), followed by 8 months of aging in bottle.

Tasting notes: It has a ruby red color with slightly purple hues. Elegant and fruity scent with aromas of black currant, wild blackberries, roses, as well as some notes of caramel. In the mouth the wine is fresh, fruity and lively. The acidity is very well balanced with soft and smooth tannins. Elegant, refined and extremely pleasant.

SUGGESTED FOOD PAIRINGS: Game dishes such as stews, braised meats, wild boar, guinea fowl or duck, but also roasted veal and pork. Or, as a so-called «meditation wine», to be drunk in the evening paired with dark chocolate.

Suggested serving temperature: 18 °C/64.40 °F