

Name of Wine	Rosso del Guardia IGT Toscana Borgo Pignano ORGANIC
Denomination	Ciliegiolo and Abrusco nero Toscana IGT BIOLOGICO
Variety	70% Ciliegiolo and 30% Abrusco nero di Toscana
Production	4,000 bottles
Area of Origin	Località Pignano, Volterra, Tuscany
Soil Composition	clayey, rich in limestone
Average Altitude	500 masl
Training System	Guyot
Density	5,000 plants/ha
Yield per Hectare	60 q/ha
Harvest Period	end of September
Alcohol Content	13.00-13.50% vol.
Total Acidity	5.00-5.20 g/L
Residual Sugar	0.50-1.00 g/L



Vinification

The grapes are selected in the vineyard and picked by hand, crushed and destemmed immediately and put in temperature-controlled vats. The two varieties go through fermentation separately at a maximum temperature of 26°C in order to obtain fresh and fruity aromas. Maceration is carried out with a quick daily pumping over and délestage and lasts for a maximum of 14 days. After devatting, wines undergo malolactic fermentation in stainless steel and are then placed in premium 500L French oak tonneaux where they age for 12 months. This is followed by blending, stabilization, and bottling. Bottle ageing for at least 5 months before releasing.

Tasting Notes

Ruby red in color, intense, bright and vibrant with violet highlights. On the nose, great fruity intensity with notes of small ripe red and dark berries, vivid and well-defined spicy undertones of pink pepper, thyme, caramel, and vanilla. In the finish, a soft hint of cocoa. Rounded taste with very silky lively tannins and a clean, fresh, sapid and persistent finish.

Serving Tips

Serve at 16°C in wine glasses with large bowl.

Food Wine Pairing

Perfect to pair with elaborate pasta dishes, grilled red and white meat as well as game. Excellent meditation wine.