

MARCOLFO

IGT TOSCANA

VINTAGE:

2011

CLASSIFICATION:

IGT Toscana Rosso

ORIGIN:

Marcolfo is the mixed result of the high quality of Cabernet Sauvignon produced in Castell'in Villa, with great elegance and balance, and the owner winemaking philosophy

PRODUCTION AREA:

Castell'in Villa estate is located in the southern part of Chianti Classico near Siena

SOIL:

Alluvial soil with pebbles and sand

GRAPE VARIETIES:

100% Cabernet sauvignon grapes

CLIMATE:

Hot and dry in summer, temperate winter

HARVEST:

By hand at the beginning of October

VINIFICATION AND AGEING:

Fermented in temperature controlled stainless steel tanks. Then wine is stored for 48 months in barriques of Allier and aged 24 months in bottle.



TASTING NOTES:

COLOUR:

Deep ruby and violet red

AROMA:

Marcolfo offers classic and very pure aromas of cassis, pencil shavings, and liquorice with impressive flavor extraction from ripe fruit that bursts through

FLAVOUR:

Big tannins, hefty acidity and lots of glycerin balance out the whole.

TECHNICAL INFORMATION:

ALCOHOL CONTENT:

14,50 % vol

BOTTLE SIZE:

750 ml

PACKAGING:

6 x 750 ml

AVERAGE ANNUAL PRODUCTION:

Approx 5000 bt.



Castell'in Villa

in PUREZZA, in PACE, in COMPAGNIA.

CASTELL'IN VILLA S.P.A.

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