



MIGLIORÈ
TOSCANA ROSSO
IDICAZIONE GEOGRAFICA TIPICA
2019

Denomination:

IGT Toscana

Area of production:

Pievasciata, Castelnuovo Berardenga

Grape variety:

Cabernet Sauvignon 33%, Cabernet Franc 33%, Merlot 34%

Height:

370/430 m a.s.l.

Vineyard:

Monteropoli, Poggione, Mordese

Type of soil:

Limestone and clay with presence of galestro and alberese

Plant density:

5,000 vines per hectare

Training system:

Spurred cordon and Guyot

Vintage:

Classic vintage. Spring rains allowed the creation of significant water reserves, suitable for a moderately hot summer characterized by reduced rainfall. On average, harsher and wetter weather in the first half of the year slightly delayed the vine's growing cycle compared to recent years, with a cadence of timing reminiscent of the great vintages of the 1980s. A hot but regular summer, with no particular heat spikes or heavy rainfall, was followed by a September characterized by fine weather and large temperature ranges, which allowed for perfect phenolic ripening of the grapes.

Harvest:

The best berries of Merlot, Cabernet Franc and Cabernet Sauvignon are carefully selected and hand-picked between the third week of August and mid-September.

Vinification:

Alcoholic fermentation in concrete vats under controlled temperature of 22°C for 23 days, followed by 4-week maceration.

Malolactic fermentation in french oak barriques.

Aging:

In 50% new french oak barriques for 24 months

Extra aging:

In concrete for 3 months

Bottle aging:

8 months

Longevity:

More than 20 years

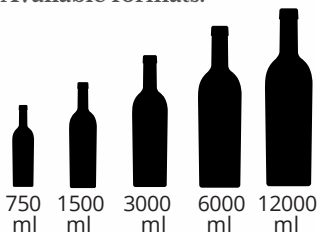
Alcol: 14,5 % alc. by Vol | **Total acidity:** 5,25 g/L

Ph: 3,46 | **Net dry extract:** 35,5 g/L

Service temperature: 18°-20°C



Available formats:



Tasting note:

Deep ruby red color. Scents of black currant, amarena e violet and pleasant vanilla, tobacco e chocolate fragrances. A wine of great structure and body where the softness and elegance of Merlot is combined with the acidity and structure of Cabernet.

Pairing:

This exceptional Supertuscan matches well with lamb stew filled with fresh herbs, porcini mushrooms risotto and rich blue cheese.

VALLEPICCIOLA

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