



/ IGT ROSSO TOSCANA CELENO 2018

100 % Merlot

Organoleptic characteristics

Ruby red in color with purple tinges. Ample on the nose with its notes of black cherry, blackberry followed by balsamic and spicy hints. Elegant, balanced, soft, with delicate tannins. Persistent finish.

Vineyard	<i>Borgo la Stella, Radda in Chianti</i>
Age of the vines	<i>9 years</i>
Soil	<i>Clayey with high limestone content ("Alberese" limestone)</i>
Density of planting	<i>5,000 vines/ha</i>
Yield per plant	<i>0.5 kg</i>
Ageing	<i>6 weeks malolactic fermentation in steel vat</i>
Filtration	<i>Natural filtration (settings)</i>
Maturation	<i>Partially in new, partially in used 500 lt oak barrels over a period of 19 months. Then bottle-stored for 8 months.</i>
Alcohol content	<i>13.5%</i>
Residual sugar content	<i>0.5 g/l</i>
Type of cork	<i>Natural cork</i>
Serving notes	<i>Ready for drinking, open 1 hour before consuming, do not decant</i>
Vinification & bottling	<i>C.V.B.R. SPA Firenze in the wine cellar of Gaiole in Chianti – Italy for Soc. Agricola Borgo la Stella, Radda in Chianti.</i>