



Monile Toscana Rosso IGT 2016

This Super Tuscan has an international appeal with its full body, soft and silky tannins, and rich flavor. Both the Cabernet Sauvignon and Merlot are selected from old estate vineyards.

Denomination: Toscana Rosso IGT

Grape variety: 80% Cabernet Sauvignon, 20% Merlot

First vintage produced: 1988

Production area: Greve in Chianti

Vineyard position: both vineyards at 280 MASL with north and south sun exposure. The Cabernet Sauvignon and Merlot vineyards overlook the central winery

Soil: prevalently alberese and colombino stone with some sand and silt in the vineyards of Cabernet Sauvignon

Training system: Spur-trained cordons

Vineyard age and density: 28 years; 7000 plants per hectare

Harvest: manual, beginning in the third week of September for Merlot and the second week of October for Cabernet Sauvignon

Vinification: Alcoholic fermentation at 28-30°C in stainless steel and maceration for 20 days. Malolactic fermentation in wood.

Aging: in barriques of 225 l for 18 months and large Slavonian oak barrels for a further 12 months

Tasting notes: Concentrated ruby red in color with violet reflections. On the nose, it is highly elegant and very fruity, particularly with mature red fruits that blend with sweet spices, coffee, and licorice and a subtle vegetal background with balsamic notes. It is rich and flavorful in the mouth, with great structure, an elegant texture, and a long finish that leaves fresh, fruity notes. Expect it to age well in the bottle for twelve years or more

Alcohol: 14%

Production: 15,000 bottles/year

Format: 0.75 l, Magnum, and Double Magnum

