



LE BRONCHE CABERNET SAUVIGNON

DENOMINATION:	CABERNET SAUVIGNON TOSCANA IGT
TYPE:	RED
SOIL:	MEDIUM PASTE
VINES PER HECTARE:	5000
GROWING METHOD:	SPURRED CORDON
ALTITUDE:	220 350 O.S.L.
GRAPE:	100% CABERNET-SAUVIGNON
HARVEST:	MANUAL
VINIFICATION:	MACERATION 20-25 DAYS WITH FOUR DAILY PUMPING OVER AND DELESTAGE FERMENTATION AT CONTROLLED TEMPERATURE
MATURATION:	12-14 MONTHS IN FRENCH BARRIQUES FOLLOWED BY 30 HL OAK BARREL AND THEN STAINLESS STEEL
REFINEMENT:	BOTTLE
COLOUR:	DEEP INTENSE RUBY
NOSE :	RIPE FRUIT WOOD BERRY WITH HINT OF VANILLA
TASTE:	WARM, COMPLEX, ELEGANT, SMOOTH GREAT STRUCTURE
SERVING.:	18°