



# MACCHION DEL LUPO

## Organic wine



IT BIO 014

AGRICOLTURA ITALIANA

THE WINE	
Denomination	Montescudaio DOC Cabernet Sauvignon Biologico
Main grape varieties	Cabernet Sauvignon
TASTING NOTES	
Color	Purple red, intense and brilliant
Aroma	Red berries and spicy aromas
Taste	Full bodied wine with round tannins and long and elegant finish.
TERRITORY OF PRODUCTION	
Production area	Montescudaio
Vineyards of provenance	Campordigno
Year of implanting of vineyards	2001
Exposure	East\west
Altitude above sea level	170 m. s.l.m.
Nature of the soil	Medium soil mixture with presence of gravel
Density of plantation	6000 vines per hectare
Production (kg./plant)	1,00
Date of harvest	Beginning of October
HARVEST	
	By hand in crates
VINIFICATION AND AGEING	
Fermentation tanks	Stainless steel with controlled temperature
Fermentation temperature	27° C
Yeasts	Natural from the grapes
Duration of fermentation and maceration	15 days
Malolactic fermentation	In stainless steel and concrete
Containers for ageing	Barrels in medium toasted French oaks
Age of ageing containers	1/2 one year, 1/2 second passage
Capacity of ageing containers	2,25 hl
Duration of ageing	12 months
Ageing in bottles	12 months
Number of bottles produced	6.600
PAIRINGS	
Beef and onion ravioli, pappardelle with wild boar, roast beef	