

CLINIO

CASTAGNETO CARDUCCI (LI) / TOSCANA

CLASSIFICATION

Red wine - Igt Toscana

AREA OF PRODUCTION

Municipality of Castagneto Carducci, fraction of Donoratico (Livorno)

GRAPE VARIETY

Predominantly Cabernet Franc.

PLANT DENSITY

5700 Plants/Ha

YIELD PER HECTARE

70 QA/Ha

TERROIR

Sedimentary rocks consisting of limestones, marbles, argillites with interlayers of sandstones and siliceous rocks.

VINE CULTIVATION

Guyot and spurred cordon.

VINIFICATION AND AGEING

The grapes previously selected in the vineyard, after manual harvesting, undergo further selection in the cellar. The grapes ferment in temperature-controlled stainless steel conical tanks. Fermentation takes place with spontaneous yeasts. The wine completes its refinement with 12 months in 2nd and 3rd passage barriques.

COLOUR

Burgundy red with purple hues.

TASTE

On the palate it shows a harmonious tannic texture, refined and persistent. A wine in perfect balance from its youth, but capable of improving and evolving over time with a few more years of bottle ageing. A wine that expresses gustative balance and great harmony typical of the great wines of its terroir.

SMELL

A wine of great complexity with typical sweet Mediterranean notes, the fruity sensations blend in perfect balance with the aromatic freshness, giving the wine harmony and a very pleasant aromatic spectrum.

PAIRINGS

A wine of great versatility, perfect in combination with red meats, cheeses and meat-based first courses.

