

TAGETO

COSTA TOSCANA
Indicazione Geografica Tipica

ROSSO



PRODUCTION ZONE

Tageto is produced from estate grown grapes of the vineyards of Donna Olimpia 1898, situated in Bolgheri (Livorno) along Tuscany's Central Coast. The soils are formed by sand and silt originated from continental, eolic and colluvial floods.

VARIETALS

Cabernet Sauvignon-Merlot
Petit Verdot-Cabernet Franc.

YIELD PER HECTARE

Approx. 8.000 kg of grapes.

YIELD OF WINE FROM GRAPES

Approx. 70%, for a yield of 60 hectolitres per hectare.

HARVEST

Harvest takes place in September. Grapes are picked at complete ripeness and bunches carefully sorted and moved without delay to the cellar for vinification.



WINE MAKING AND AGEING

The alcoholic fermentation takes place in stainless steel tanks at controlled temperature, to allow long times of contact of the must with the skins.

Malolactic fermentation occurs in October immediately after the alcoholic fermentation. Maturation is carried out for 4-6 months in French oak barrels, 50% new and 50% one year used, followed by 6 months of bottle ageing.

TASTING NOTES

Deep ruby red colour with purple hues. Clean ample bouquet on the nose with notes of small red fruits, pepperoni, chocolate and liquorice.

Well-structured, soft and very harmonious with sweet tannins and lingering fruit in the finish.

ORIGIN OF THE NAME

As the story goes, the Etruscans living in the Tuscan area learnt the proper way to cultivate vines and olive trees from Tagete, a mysterious youngster arisen from the furrow of Tarconte's plough.

