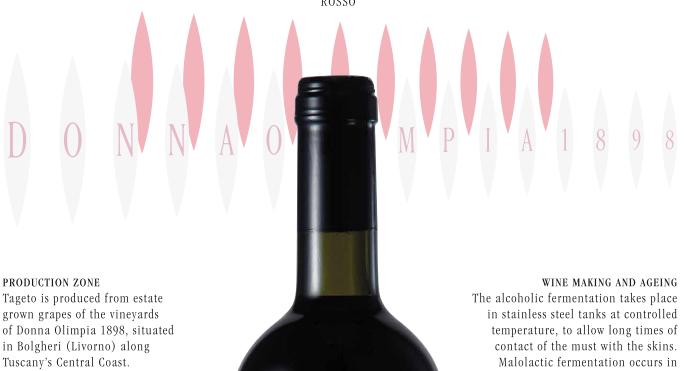
TAGETO

COSTA TOSCANA Indicazione Geografica Tipica

ROSSO



DONNAOLIMPIA1898

VARIETALS

Cabernet Sauvignon-Merlot Petit Verdot-Cabernet Franc.

The soils are formed by sand

and silt originated from

continental, eolic and

colluvial floods.

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.

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.

