

Sòdole

SUPER TUSCAN

Indicazione Geografica Tipica

VILLA CUSONA - *San Gimignano*



A red wine of prestige, class and great typicality, the product of carefully selected grapes from old vineyards with very low yields (maximum 6000 kilos of grapes per hectare), favoring old varieties that give scanty bunches and small grapes, but all to the advantage of quality. Vinification takes place in small containers, with prolonged contact with the skins (around 10-12 days) and daily punching of the cap and re-passing the must over the grape dregs. On completion of alcoholic fermentation the second fermentation (malolactic) is allowed to develop until complete consumption of malic acid. A "meditation" wine.

The famous renaissance's historian Francesco Guicciardini is portrayed on the label.

Grapes: 100% Sangiovese.

Maturing: 10 months in barriques.

Color: intense ruby red with slight garnet highlights.

Bouquet: intense, elegant and broad. Pleasant notes of violets, wild fruit and spices.

Taste: dry, warm, soft, harmonious, well structured with good body. Excellent character, idiosyncratic softness and an elegant hint of wood on the palate. Full and rounded, it is ideal for laying down.

Drink with: especially recommended with red meat, game, stews and braises, ripe cheeses.

Serve at: 18 - 19° C.

Longevity: 10 - 15 years.

Packaging: in cartons of 6 Bordeaux bottles, also available in **magnum** size.



TENUTE GUICCIARDINI STROZZI