

# DANIELLO

<b>Denomination</b>	Rosso di Toscana I.G.T.
<b>Grape variety</b>	Cabernet Sauvignon, Cabernet Franc and Syrah
<b>Vineyards</b>	Vineyards are situated in the Chianti area on medium-height hillsides with excellent exposure. Vines are planted in a moderately compact silt clayey soil.
<b>Growing method</b>	Spurred cordon.
<b>Vinification</b>	Hand harvesting; de-stemming with soft crushing of the berries, followed by the fermentation step with selected yeasts in stainless steel tanks with floating cap for about 15 days, at a controlled temperature of 26-28°; the must is left on the skins for further period of 10 days to optimize the extraction step.
<b>Refinement / Ageing</b>	An average period of 18 months in French oak barrique before bottling, followed by a further refinement in the bottle for no less than 6 months.
<b>Color</b>	Very intense and brilliant ruby red, tending to garnet red with ageing.
<b>Fragrance</b>	Intense and persistent with hints of black currant, violet, vanilla and hawthorn.
<b>Taste</b>	Velvety and elegant red wine with blackberry, black currant jam and sweet spicy flavors, harmoniously blended on a silky texture, with very fine and well integrated tannins. International-styled wine with Cabernet Sauvignon, Cabernet Franc and Syrah showing spice, earth and mineral notes, lingering with fruit and great freshness on the finish.
<b>Alcohol content</b>	13,50-14%
<b>Acidity</b>	5,5 g/l
<b>Serving temperature</b>	18-20°C
<b>Food pairing</b>	Excellent with strong red and game meats, and medium to well matured cheese.
<b>Storage</b>	This wine is suitable for long-term ageing.
<b>Type of bottle</b>	Bordolese – Magnum – Jéroboam
<b>Bottles produced</b>	10,000