



CASA
CAVALLO

ROSSO TOSCANA IGT



History: *Casa Cavallo* is a typical Tuscan blend characterized by a strong and mature taste; it ages 24 months in oak.

Appellation: Toscana IGT

Method of Production: traditional

Vintage: 2016

Grape Varieties: 75% Sangiovese, 25% Merlot

Wine-making Technique: Pressing and destemming of the bunches taking care not to break the integrity of the grapes. Subsequent alcoholic fermentation in stainless steel at a controlled temperature of 26/28 degrees.

ANALYTICAL DATA

Alcohol: 13% Vol.

Residual sugar: 5 g/l

Acidity: 5,30 g/l

ORGANOLEPTIC EXAM

Colour: ruby red

Aroma: red cherry, toasted notes, black pepper

Taste: well-structured and balanced, quite tannic but smooth

FOOD MATCHING

Roasted mushrooms, or Polenta with a creamy sauce and wild boar stew, pappardelle with boar ragu', bistecca alla fiorentina