



# Cioccaie

I.G.T. Toscana Rosso



Grapes varieties: 100% merlot

Vineyard: cordon spur

Density per hectare: 5500 vines

Age of the vineyard: 20 years

Harvest period: Mid September

Alcoholic fermentation: Steel at temperature controlled

Aging: French oak barrels for 20 months

Food pairing: Perfect with very mature cheeses, cigars, meats and extra dark chocolate.

