



Tieri del Fula

Grape type

Cabernet Sauvignon 100%

Denomination

IGT Rosso Toscana

Analytical data

Alcohol content: 13.50 % vol

Dry extract: 33.1 g/l

Total phenolics: 3,751 mg/l

Vineyards

Height above sea level: 250 m.

Training system: Spurred cordon

Planting density: 5,000 vines/ha

Cover cropping with sown
Subterranean Clover (*Trifolium
subterraneum*)

Average yield: 45 q/ha (with
crop thinning)

Winemaking:

Fermentation and vinification
at controlled temperatures.
Maceration for 21 days with
analytical monitoring of pheno-
lic potential.

The wine aged for 16 months
in new French and American
oak barriques.

Sensory characteristics:

Intense, vibrant red shot with
brilliant purple flecks.
The attractively penetrating
aromas on the nose reveal ripe
fruit, dark cocoa powder and spice.
On entry, the palate offers
depth and elegance, signing off
with a mineral note.
Sweet tannins bring out the
wine's style and personality.

Serving temperature:

18 – 20 ° C

Food matchings:

Red and roast meat, full-flavored
dishes and mature cheeses.

Packaging:



Tieri del Fula
0.75-l Bordeaux bottle.
One bottle wooden case



Tieri del Fula
0.75-l Bordeaux bottle.
Six bottle wooden case

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