



# CACHET WINE

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## Tenuta Gacci 2016

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**Code** GACC001

Tenuta Gacci puts all its enthusiasm and expertise into making one wine – one carefully crafted product; The Rosso Rubicone IGT. Complex, balanced and rich, this impressive wine will develop a more complex and rich flavour profile if stored and saved.

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### **Tasting Notes:**

On the nose the aromas are complex; blackcurrants, plums, liquorice and an undertone of leather. Full bodied and balanced on the palate with notes of ripe red fruits such as cherries and blackberries, as well as delicate spice nuances and tobacco that give the wine a unique character. The tannins are soft and well integrated, resulting in a supple and long-lasting finish.

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## Specification

**Vinification** The fields are cultivated organically and the property is certified from vintage 2018. The sorted bunches of grapes are de-stemmed, but the grapes are not pressed and left in whole bunches. Spontaneous fermentation occurs with the wild yeast from the skins, followed with semi-carbonic maceration. The weight of the grape clusters crushes the grapes at the bottom of the tank, releasing their juice, they then release carbon dioxide initiating intracellular fermentation that eventually burst their skins. The maceration typically last 22-27 days, and the wines are stored for 18-28 months in thick 500 litre casks of Slavonian oak.

**ABV** 14.5%

**Size** 75cl

**Drinking Window** Drink now through to 2034

**Country** Italy

**Region** Emilia-Romagna

**Area** Rubicone

**Type** Red Wine

**Grape Mix** 52% Sangiovese, 24% Merlot, 21% Cabernet Sauvignon, 3% Ancellotta

**Genres** Practising Organic

**Vintage** 2016

**Body** Rich, bold and robust

**Producer** Tenuta Gacci

**Producer Overview** This property was officially founded in 2014 by the owner Sandra Lodi. The winery is located in Verucchio in the central Italian region of Emilia-Romagna, immediately north of the Republic of San Marino and 20 kilometres southeast of Rimini, which lies on the Adriatic Sea. There is a long history of viticulture in the area that can be traced back to the Etruscans and until at least 1000 BC, the ancient village was chosen to cultivate different qualities of vines, exporting their wines across the Alps with close contact with the East and North Europe, becoming an “international” port and an important stop on the Via dell’Ambra. The Gacci Estate produces a single wine, the first released vintage of the estate’s wine the red Rubicone Rosso IGT, was 2016. [Read more online](#)

**Closure Type** Cork

**Food Matches** Drink with Ragù