CACHET WINE

Toscana Rosso da Uve Leggermente Appassite, Duca di Saragnano

Code TOSC010

A beautiful fragrant wine, with aromas of violets and an elegant palate of cherries and raspberries.

Tasting Notes:

Deeply intense dark red colour with delicate purple hues. Aromas of cherry and black cherry, complemented by complex bouquet of sweet spices and vanilla jump from the glass. This is a full-bodied and elegant wine, enveloping and velvety on the palate with its smooth and structured tannins.

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Specification	
Vinification	Harvesting takes place the last week of September/first week of October, when the grapes have reached 80% of ripening by analysis. Once in crates the drying process begins at 16° degrees. It lasts for about 2/3 weeks until the grapes lose 30% of their weight, thereby concentrating the sugars and acids. The dehumidification system allows the dehydration of the stalk during the first week of the drying process, avoiding any outbreak of disease or moulds. After destalking and before the fermentation process, the grapes cold macerate between 0 and 4°C for 4-6 days, depending on the grape varieties. Alcoholic fermentation takes place at controlled temperature of max. 24°C, which lasts for 10-14 days and is done within steel tanks and large concrete closed vats. After fermentation, a portion of dried grapes are added to boost the sugars and acids, before racking into old barrels. The remaining pulp and lees are pressed and a large proportion of this press wine added back in, which gives more structure and substance to the character of the wine.
ABV	14%
Size	75cl
Drinking Window	Drink now
Country	Italy
Region	Tuscany
Type	Red Wine
Grape Mix	60% Sangiovese, 20% Merlot, 20% Cabernet Sauvignon
Vintage	2024
Body	Soft, fruity and smooth
Producer	Barbanera SRL
Producer Overview	Based at the foot of mount Cetona in a region- the Tuscan area- which is as generous as it is beautiful, renowned worldwide for its excellent grapes. Even today their work is inspired by their past, supported by the story they carry on their shoulders, by a heritage that every day encourages them to overcome hurdles, to increase the quality standard of a production process which is tradition rooted but always designed and carried out as a function of innovation. Passion and ambition are two of the most important guiding principles in their company culture, this is probably the reason why one of their priorities is to expand constantly their strategic goals even by crossing regional borders looking for new excellence to offer consumers. **Read more online**
Closure Type	Cork
Food Matches	Great with the Sunday roast
Press Comments	Wine Merchant Top 100, 2025.