

COEVO

Denominazione: Toscana IGT

Production area: Castellina in Chianti for Sangiovese and Cabernet Sauvignon; Maremma Toscana for Petit Verdot and Merlot

Vintage: 2015

Number of bottles produced: 11,000 0.75 cl and Magnum.

Average altitude: 250 m asl in Castellina in Chianti and 200 m asl in Maremma.

Soil: medium alkaline mixture in Castellina in Chianti and feldspathic quartz sandstone soil with a good proportion of stones in Maremma.

Yield per hectare: 4.5 tons.

Vine density: 5,000 plants per hectare.

Trellising: Spurred Cordon.

Alcoholic Fermentation: In stainless steel at 25-30°C, in contact with skins.

Maceration: two weeks for all varieties.

Ageing: 18 months in barrique and tonneaux.

Bottle Ageing: over 12 months

Alcohol: 14% Vol

Note:

Coevo 2015 is perfectly balanced between the tannic maturity of Sangiovese and the aromatics of Merlot thanks to a slow and organic maturation period, thus giving the wine a great freshness symbol of longevity.

The dark fruits of the Cabernet Sauvignon are enveloping and pleasing to the nose and perfectly fit with a spicy note of Petit Verdot.

A wine that lends itself to a long aging.

