

# Le Tre Stelle

## Rosso di Toscana Ciliegiole IGT



Grape variety: 100% ciliegiole grapes

Vines pro hectare : 2800 (old vineyards) 4000 (new vineyards)

Land exposition : south-east

Ground: medium mixture ,especially clayey-argillous soil

Pruning system: "guyot"

Average age of vineyards : 20years old

Harvest time: end September-beginning of October

Harvest: by hand in plastic basket

Bottle production: 4500

Fermentation vat: vitrified cement cask

Malolactic Fermentation: yes in barriques

Fermentation : 15/20 days at 28°C

Maturation : twelve months in French oak cask of 225 liter

Ripening : minimum 4 months in bottle

Alcohol : % vol 14

Total acidity: g/l 5,5

Dry extract: 33

Volatile acidity: g/l 0,55

Total polyphenols: 2950

Colour : dense,almost black in colour

Smell: Rich fragrant nose with ripe cherry and plum flavour. Spicy of tobacco and liquorice, vanilla and cinnamon . Chocolate and hint of coffee on the final.

Taste: Explosive and seductive wine. Rich and warmly intense, a serious wine with full-bodied concentration, firm but sweet tannins, Alcohol reinforces the richness. Extraordinary long finish . Powerful but elegant.Wonderful stuff. Drink or keep for 5 years.

Temperature: 18/19 °C uncorked twenty minutes before to taste.

To be served: toasted bread with duck liver pate, home-made pasta tagliatelle with sauces of hare . Wildboar with black olives, stuffed pheasant, roasted roe-buck and celery. Very ripe cheese with honey and mustard. Ideal with chocolate cake and fruit cake.