

LEONARDO

MAREMMA TOSCANA DOC

APPELLATION	Maremma Toscana DOC
GRAPE VARIETY	Cabernet Sauvignon, Cabernet Franc
VINTAGE	2020
ALCOHOL CONTENT	13,5% Vol

WINE-MAKING

MACERATION	14 days
FERMENTATION	A controlled temperature not above 28°C (82°F)
BOTTLES PRODUCED	3000
BOTTLING PERIOD	April 2023

VINEYARD

AREA OF PRODUCTION	Colli di Marsiliana, winery's vineyards
AVERAGE ALTITUDE	90-100 mt
SOIL TYPE	Clay based, medium-textured
GRAPE YIELD	7 tons/hectare
PLANT DENSITY	5000 vines/ha

TASTING NOTES

Deep red with shades of purple and violet. Complex nose of red fruit, floral and earthy aromas. Warm and harmonious on the palate. Full bodied, elegant and persistent.

FOOD PAIRING

Ideal pairing with seasoned meats such as pork, lamb, chicken, duck and turkey, as well as heartier pasta and polenta dishes.

