

# FILARE 41

Toscana IGT  
VINTAGE 2016



## CASADEI



**Name and appellation:** Filare 41, Toscana IGT.

**Grape varieties:** 100% Petit Verdot.

**Exposure:** south/west - north/east.

**Soil:** medium texture, with well-altered skeleton, rich in minerals and microelements. pH tending to neutral.

**Planted:** 1999.

**Density:** 7400 vines per hectare.

**Training system:** double spurred cordon.

**Yield:** 700gm - 800gm per vine.

**Harvest:** manual, in the first ten days of October. Bunches are meticulously selected in the vineyard and gathered in small 10kg crates.

**Vinification:** the grapes are cooled in cold storage, at 6-8° C, for 24 hours. Then they are destemmed and crushed with light breaking of the berry, before being placed in 30 hl cement tanks where cold maceration takes place for 8-10 days. Spontaneous fermentation follows without further maceration. Aging, in new French oak barriques, lasts 22 months. After racking, malolactic fermentation takes place in barriques. No activators are used.

**Aging:** in new French oak barriques for 22 to 24 months, depending on the vintage.

**Aging capacity:** over 20 years.

**Tasting notes:** distinct aromas of plum, wild berries, and violets, with a spicy note. A powerful mouthfeel, with concentrated flavors, and thick and well-integrated tannins balanced by a pleasant acidity. The finish is long and persistent.

**Suggested pairings:** well-structured, it splendidly accompanies Mediterranean cuisine. Also, excellent with game, red meats, and seasoned cheeses. A great meditation wine.

**Serving temperature:** 16°C in summer, 18°C in winter.



Biointegrale



Biologico



Agricoltura Biodinamica



Red



750 ml



14%