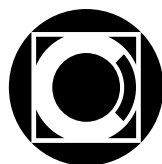


FILARE 41

Toscana IGT
2019



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: 0,8Kg – 1Kg of grapes 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 20 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



Red



750 ml



14%