



Dragone Toscana - IGT 2010

Varietal: 100% Cabernet Sauvignon

Altitude of Vineyard: 300m above sea level

Terroir: Eocene soil with Ferruginose, rich in skeleton

Exposure/Plant Density: South-Southwest, 5000 plants per Ha

Yield per Hectare: 4 ton max per Ha

Harvest Period/Method: 2nd week of October/by hand

Alcohol Content: 14.0% Vol.

Vinification: This wine originates from the best Cabernet Sauvignon grapes produced on 5 Ha on the estate. After the harvest the grapes go through fermentation in temperature-controlled (28°-30°C) steel vats (107hl each) for 12 days and undergo pumping over and délestage to maximize the extraction of all the structural components of the wine from the skins giving it longevity and structure.

Aging: Aged for 24 months minimum in 6hl tonneaux oak barrels and barriques from which the wine acquires its fragrances and that elegance which is expressed in the glass.

Bottle Aging: After aging in wood, the wine is bottled and refined for a minimum 3 months then released on the market not earlier than 3 years after the harvest.

Bottling Date: February 2013

Tasting Notes: Dark purple with purple reflections. Powerful nose of plum, black current and black cherry, supported by a powerful alcoholic fruit of the terroir of Montalcino. On the palate, the wine is enveloping, full, supported by acidity due to it's youth. Pulpous and enveloping with a long lasting sweet finish. Drink now.

Suggested serving temperature: 18°C (64 - 65°F)



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