



# BACCHERI

## TUSCAN IGT RED WINE

This wine is named after an ancestor of the family who lived in 1800, a great winemaker and wine drinker. Even the label develops on an old photo, which has been stylized and revisited in a modern way trying to keep intact the link between past and present.

**DENOMINATION:** Tuscan IGT red wine

**PRODUCTION AREA:** Castellina in Chianti

**GRAPES:** Sangiovese 60%, Merlot 40%

**CULTIVATION:** Guyot

**SOIL:** medium dough, clay

**ALTIMETERS VINEYARDS:** 250-290 meters above sea level

**YEAR OF PLANTING THE VINEYARD:** 2000

**COLOR:** intense ruby red with bold tones

**PERFUME:** intense fruity with an intense bouquet

**FERMENTATION AND VINIFICATION:** steel

**FERMENTATION TIME:** 10 days

**MACERATION WITH SKINS:** 15 days

**AGEING:** 5-6 months in used French Barriques and Tonneaux

**BOTTLE AGEING:** at least 4 months

**TASTE:** young, persistent, with notes of red fruits. In the mouth the wine has a good body, round with soft and velvety tannins, long and tasty.

**PAIRINGS:** First courses with red sauces based on meat and game; main courses based on roasts, braised and grilled meat; also excellent with aged cheeses.



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