

Tindilloro

IGT 2011

Vineyard: located in Italy- Cerreto Guidi (FI) -Tuscany – on a hill at a high of 150meter over sea level with prevalent clay soil, with a high number of niches and seashells.

Unique Grape: Canaiolo nero 100%

Winemaking technique: manual grape harvesting: bunches of grape are picked by hand and selected very carefully. Fermentation in open Tonneau and refining in small vats of cement

Alcool content: 14,2 % vol

Available for sale: 500 bottles

Sensorialy profile

The choice to use Canaiolo as a single grape variety embody from the very beginning the intentions of the winemaker: releasing the potential of a grape that rarely were appreciated alone, and which has always been known as a companion to important traditional grape varieties.

The deep red color blends perfectly with its lingering scent and its soft taste, that does not mind a slight alcoholic note. Pleasant on palate, leaving a feeling of freshness that contrasts with the body of the wine.

Tindilloro arises by the metamorphosis of "uva donna" (gape lady)-as was once called Canaiolo grapes. In this wine you can enjoy typically feminine contrasts that remaining largely hidden, becomes even more attractive for this reason. The taste is intriguing: soft and fresh at the same time, with breathing tannins that arise with great grace. The contrasts in Tindilloro, have to be all discovered, and far from being imperfection of this wine, these are rather highlighting its distinctive features: young, warm, fragrant and pleasantly persistent.

"Real connoisseurs do not drink wine but taste secrets" Pablo Neruda

Wine and food pairing

Although already quite structured, its potential has not yet fully be expressed and the wine will be appreciated in its entirety when served quite chilled at a temperature of 12 - 14 °C.

Tindilloro accompanies well risotto, poultry white meat, rabbit, veal and lamb. Its softness and aroma are a tasty combination with cold dishes, cold cuts, salami and fermented cheeses like Pecorino, Cabrales, Gorgonzola, Roquefort cheese.

