

Il Cavaliere

IGT Tuscany Sangiovese 2016 Biodynamic

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: Sangiovese 100%

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

Alcohol content: 13,5% vol

Sensory profile

Il Cavaliere is an authentic wine in which you fully recognize its membership to its terroir. Through tasting you become aware that both the great personality of this wine and its truly good body were achieved by a natural exploitation of a mix of territory, vineyard and winemaking techniques leaded by modern biodynamics assumption.

Ruby red in color and bright with an high cohesion. Its intense aroma anticipates the softness that we find in the palate where it offers itself generous sweet and slightly tannic. It leaves a pleasant aftertaste that recalls the softly molded and sunny hills of Tuscany. It is a fair and clean wine, with no desire to disguise, because it wants to be a pure expression of Sangiovese which manifests itself in an absolutely sincere manner, expressing its full force in an excellent balance that it manages to create first in the nose and then to be confirmed in mouth. It perfectly extends warm and soft tones and provides tannins the way to show their great strength and finesse throughout the long persistence.

Drunk at right time and quantity, Il Cavaliere donates "mirth to heart and joy to the soul . . .".

Wine and food pairing

Ideal to be enjoyed with good friends, eating roasts and braised meats, but also drunk by itself just for the pleasure of tasting a charming wine.

