

FOSSACOLLE

ROSSO DI TOSCANA I.G.T.
VINTAGE 2012

Riesci



Grape: Cabernet, Petit Verdot, Merlot
Harvest: second half of September 2012
Fermentation and maceration:
14 days
Ageing: Aged in first usage French
Barriques of 225 l and in concrete vats
Bottling: April, 2014
Total bottles produced: 3600 (750 ml)
First selling day: May, 2014
Alcohol content: 14,5%
Total acidity: 5,5 gr/l
pH: 3,57
Poliphenols: 3,8 gr/l
Dry extract: 33 gr/l

The wine shows a deep, youthful red, tending to ruby. Rich, well-ripened fruit is surprisingly intense on the nose, with compelling and seductive fragrances. The entry reveals a superb structure and a palate of spacious proportions, but one with a velvet-smooth tannin weave, rounded texture, and developed qualities that are still in vigorous evolution. In sum, a young, self-confident wine, one to be enjoyed tonight or one to consign to future dreams of a well-cellared, long-lived red.

