

Toscana IGT

Brand: Origo

Denomination: Toscana I.G.T.

Vintage: 2014

Production area: produced in Tuscany, Italy.

Grapes: 85% Sangiovese, 10% Cabernet Sauvignon, 5% Syrah.

Alcohol: 13,5%

Cultivation System: Guyot and Spurred cordon

Soil composition: clay, limestone, sands.

Aging: for around 6 months in little French oak kegs and then 4 months in bottles.

Tasting Notes: ORIGO from the Latin Origin, Descending. With this wine, produced from an accurate selection of grapes, we want to celebrate the origins of our family, who convey a great history of excellence in the production of Tuscan wines.

Here we have a wine of excellent body matured in little French oak kegs and then in bottles. It is a dark, ruby red wine, with the slightest of garnet-coloured reflections; its bouquet is intense and composite, and extremely refined with predominant spicy notes. Taste is dry, warm, austere, elegant and harmonious, which is rounded off by a mildly lingering and long-lasting aftertaste of toasted almonds and berry fruits.

Food pairing: This wine will make the finest of impression at the most elegant and demanding of dining tables, as an accompaniment to roasts of red meat, to game and to matured cheeses.

Tasting temperature: store the bottles horizontally in a cool place. Uncork at least 1 hours before serving at a temperature of 18°C. Excellent cellar storage of over 10 years.

Formats Available: - carton x 6 bottles 75cl



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