



LE OMBRE IGT TOSCANA ROSSO

Le Ombre is a very high quality wine which is only produced in particular years and in limited quantities. Le Ombre has a more spontaneous personality than Poggiomandorlo, due to the slight difference in the blend of grapes. Le Ombre is considered a superior quality Super Tuscan by the national and international press.

Vintage: 2010

Grape blend: Merlot - Cabernet Franc – Sangiovese

Age of the vineyards: vines planted between 2001 and 2002

Type of soil: clay and limestone marl soil

Exposure and altitude: north/west - 1313 feet asl (400 meters slm)

Training system: spurred cordon

Plantation density: 6.000 vines/ha

Harvest: the grapes are harvested and sorted by hand.

Average Yield: 5000 kg/ha

Vinification: fermentation in stainless steel vessels at a controlled temperature between 22 and 24° C. with multiple daily pump-over processes. Maceration time: from 18 to 21 days with chemical and sensory analysis throughout the whole period.

Aging: 18 months in new French oak barriques

Characteristics: This wine is elegant and refined. The bouquet is very fine and complex, notes of dark fruit prevail, especially blackberry, its depth being completed by the mineral flavour of wet stone and herbal notes of liquorice, with a hint of tobacco and leather. It has a long, intense balsamic finish.

Alcohol by volume: 14,5%

Food pairings: pasta with meat sauces, roasted red meat, thinly sliced raw meat, truffle and mushroom dishes and cheses.

Serving suggestions: Wide, open wine glasses. Best serving temperature 18° C., decanting is strongly recommended.

