



Malenchini

BRUZZICO IGT TOSCANA



Certified organic wine



Blend: 50% Cabernet Sauvignon, 50% Sangiovese

Classification: I.G.T. Toscana

Production area: Antella - Florence (Tuscany)

Soil composition: medium mixture, tends to clay

Plant density: 5.000 e 6.500 plants/ha

Altitude: 200-300 metres above sea level

Harvest period: Cabernet Sauv. Oct. 1-10; Sangiovese Sept. 15-30

Vinification process

This wine comes from a blend of Cabernet Sauvignon (50%) and Sangiovese (50%) from vineyards over twenty years old. The grapes are fermented separately, in steel tanks at a controlled temperature of 28°. The maceration period on the skins is about 18 days, during which pumping over and délestages alternate. Ageing in wood lasts for about 16 months and takes place separately: Sangiovese in 20-hectolitre oak barrels and Cabernet Sauvignon in first and second passage barriques with medium toasting. After bottling, the wine ages in the bottle for about 12 months.

Tasting notes

Colour: Very intense ruby red.

Nose: Aromas of great intensity and persistence. Fruity notes of plum and cherry predominate, accompanied by surprising hints of coffee, hazelnut, licorice and leather.

Taste: Wine of great structural complexity, which combines power and elegance in perfect balance between acidity and tannins. The excellent structure, the accentuated persistence and the elegant tannic texture promise long-lasting ageing.

Pairings: Florentine steak, game, truffle.

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