



## PAUSE DOC MAREMMA TOSCANA

**Production area:** Locality of Cavallini, Manciano (Gr)

**Blend:** Merlot picked entirely by hand in the Leonardo vineyard

**Soil:** medium clay soil rich in medium rock fragments

**Training system:** spurred cordon

**Planting density:** 4000 plants per hectare

**Grape yield:** 1/1.5 kg per vine

**Harvest:** first ten days of September

### ANALYSIS:

**Alcohol content:** 14.50% vol.

**Total acidity:** 5.40 gr/l

**pH:** 3.62

**Residual sugar:** 1.70 gr/l

**Vinification:** spontaneous fermentation with native yeasts in steel tanks, maceration on the skins for 20 days and soft pressing. Unfiltered.

**Refinement:** in oak casks for 18 months

**Bottle refinement:** 6 months in Bordeaux bottles

**Colour:** intense ruby red with glints verging on garnet.

**Bouquet:** notes of leather and chocolate that give way after a few seconds to a range of sensations: from earthy to dark fruits and spices.

**Taste:** Imposing structure. The chocolate notes reappear on the palate, the tannins are well rounded and mature, the wood is perfectly integrated.

A powerful wine, but elegant and fresh at the same time, with a long and defined finish, in which the spice and blueberry notes reappear.

**Serving suggestions:** elegant dishes of the local Maremma cuisine such as game, grilled and structured meat dishes, aged cheeses.

**SOCIETÀ AGRICOLA TENUTA CAVALLINI SAS** di Maria Adelaide Lupinacci

Località Cavallini, Maremma Toscana - Manciano (GR) - TEL + 39 0564-609008 - Info@icavallini.it