Cantina Giuliano

IGT Costa Toscana A MANO 2020

An exceptional Super Tuscan made from grapes sourced on two of the best vineyards we have ever worked with.

Grape Varieties:

- 50% Cabernet Sauvignon
- 50% Cabernet Franc

Vineyards:

- The Cabernet Sauvignon grapes come extremely low yielding old vines on a very rocky soil.
  The Cabernet Franc comes from low yielding vines overlooking the mediterranean.
  Both these vineyards have the specificity of having slightly salty soil giving the wine a definite "salty" and mineral aftertaste

Winemaking:

- Grapes are picked and selected by hand.
- Fermentation occurs in French oak Puncheons with daily very light manual punch downs. Skin maceration lasted 30 days.
- 20 months aging in French oak barrels.

Tasting Notes:

- Deep garnet color, almost inky
- Deep and complex nose with notes of cherries and black currants, with light green pepper, wet earth and some toasted oak.
- Full bodied wine with depth and balance with structured tannins and refreshing acidity
- More aromas of ripe red fruit, forest floor and lingering notes of pepper, licorice, chocolate and coffee.

Cellaring Potential:

- 12-15 years.

Food Pairing:

- Rich fatty meats, grilled or stewed.

Serving Instructions:

- Best served around 18°C/65°F
- Decant at least 1 hour or 2 before serving

Under the Supervision of Rav Wolff, Av Beit Din Amsterdam & Ressort, Rav Akiva Osher Padwa of London and the OU. Non-Mevushal. Kosher for Passover