

# *Cantina Giuliano*

A GENUINE TUSCAN EXPERIENCE

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THE COMPLEXITY AND RICHNESS OF AN OLD WORLD WINE, WITH THE LUSCIOUS FRUIT AND NOSE, TYPICAL OF THE TUSCAN COAST.

### GRAPE VARIETIES:

SANGIOVESE 65%, CABERNET SAUVIGNON 20%, MERLOT 15%

### VINEYARD:

STEEP SOUTH-WEST FACING SLOPES

CLAY WITH CHALK FOSSILS

### WINEMAKING:

GRAPES HAND-PICKED AND CLUSTER-SELECTED

FERMENTATION IN TEMPERATURE CONTROLLED STAINLESS STEEL TANKS

20 DAY ALCOHOLIC FERMENTATION ON THE SKINS BEFORE PRESSING

AGED IN 225 AND 500L NEW FRENCH OAK BARRELS FOR 14 MONTHS

### TASTING NOTES:

DEEP GRENAT COLOR

AROMATIC, JAMMY AND COMPLEX NOSE WITH NOTES OF JAM, CHERRIES, LEATHER, EARTH AND A BIT OF FUNK

BODY HAS DEPTH AND STRUCTURE WITH RIPE TANNINS.

AROMAS OF CHERRIES, LEATHER, GAME AND A TOUCH OF OAK.

### CELLARING POTENTIAL:

5-7 YEARS WITH PEAK IN 3-5 YEARS

### FOOD PAIRING:

RICH MEATY STEWS, GRILLED MEATS AND GAME.

### SERVING INSTRUCTIONS

SERVE BETWEEN 17-19°C

DECANT AN HOUR BEFORE THE MEAL

UNDER THE SUPERVISION OF RAV WOLFF, DAYAN OF AMSTERDAM  
AND THE OU. NON-MEVUSHAL. KOSHER FOR PASSOVER

