



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Toscana Rosso da Uve Leggermente Appassite, Duca di Saragnano

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| Price | £13.49 |
| Code | TOSC010 |

A beautiful fragrant wine, with aromas of violets and an elegant palate of cherries and raspberries.

Tasting Notes:

Deeply intense dark red colour with delicate purple hues. Aromas of cherry and black cherry, complemented by complex bouquet of sweet spices and vanilla jump from the glass. This is a full-bodied and elegant wine, enveloping and velvety on the palate with its smooth and structured tannins.





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Specification

Vinification

Harvesting takes place the last week of September/first week of October, when the grapes have reached 80% of ripening by analysis. Once in crates the drying process begins at 16° degrees. It lasts for about 2/3 weeks until the grapes lose 30% of their weight, thereby concentrating the sugars and acids. The dehumidification system allows the dehydration of the stalk during the first week of the drying process, avoiding any outbreak of disease or moulds. After destalking and before the fermentation process, the grapes cold macerate between 0 and 4°C for 4-6 days, depending on the grape varieties. Alcoholic fermentation takes place at controlled temperature of max. 24°C, which lasts for 10-14 days and is done within steel tanks and large concrete closed vats. After fermentation, a portion of dried grapes are added to boost the sugars and acids, before racking into old barrels. The remaining pulp and lees are pressed and a large proportion of this press wine added back in, which gives more structure and substance to the character of the wine.

ABV

14%

Size

75cl

Drinking Window

Drink now

Country

Italy

Region

Tuscany

Type

Red Wine

Grape Mix

60% Sangiovese, 20% Merlot, 20% Cabernet Sauvignon

Vintage

2022

Body

Soft, fruity and smooth

Producer

Barbanera SRL

Producer Overview

Based at the foot of mount Cetona in a region- the Tuscan area- which is as generous as it is beautiful, renowned worldwide for its excellent grapes. Even today their work is inspired by their past, supported by the story they carry on their shoulders, by a heritage that every day encourages them to overcome hurdles, to increase the quality standard of a production process which is tradition rooted but always designed and carried out as a function of innovation. Passion and ambition are two of the most important guiding principles in their company culture, this is probably the reason why one of their priorities is to expand constantly their strategic goals even by crossing regional borders looking for new excellence to offer consumers. **Read more online**

Closure Type

Cork

Food Matches

Great with the Sunday roast

Press Comments

Wine Merchant Top 100 2023, Highly Commended.