



MAGALDO IGT ROSSO TOSCANA 2016



Brand	Carobbio
Wine	Magaldo Rosso Toscana
Classification	Igt Toscana
Production Area	Panzano in Chianti
Altitude	310 m. a.s.l.
Hillside	East/West
Soil	Galestro / Clay
Pruning system	Spurred Cordon
Vines/hectare	5500
Grape Variety	Merlot 100%
Harvest	By hand, 3rd week of September
Winemaking	Fermentation: 10 days at controlled Temp. Maceration 25-28 days
Aging	20 months in French oak barrels
Refinement	6 months in bottle
Potential aging	15 years
Color	Intense ruby red
Aroma	Fruity, black cherry and red fruits scents, Chocolate notes
Taste	Full-bodied, harmonious and enveloping
Serving Temperature	16 °C
Pairing Food	Aged cheeses, pasta with wild meat ragù, Stewed game
Alcohol Content	14,5%
Residual Sugar	< 1 g/l
Acidity	5,80 g/l
Free SO2	28 mg/l
Total SO2	120 mg/l
pH	3,30
Production	2.000 bottles

Società Agricola Carobbio

Via San Martino in Cecione, 26, 50022 Panzano in Chianti (FI), Italia

Telefono e fax +39 055 85 60 231, info@tenutacarobbio.com

www.tenutacarobbio.com