

PODERNUOVO

Argirio 2016

IGT Red Wine

Tuscany



GRAPES Cabernet Franc

TRAINING SYSTEM Spurred cordon and guyot

SOIL Clayey with limestone stripes

HARVEST First half of October

VINIFICATION

Maceration on the skins for 18-22 days; alcoholic fermentation controlled temperature in 1500 litre Oak vats; malolactic fermentation in 225 litre barriques. Ageing 12 months in barrels; 4 months on cement vats. 12 months ageing in bottle

TASTING

A great Tuscan wine from Cabernet Franc. Fine and elegant, intense ruby red color with purple highlights. On the nose can be perceived intense aromas of plum's jam and cherry with delicate hints of black pepper, liquorice and cocoa. The palate is powerful and rich with elegant tannin and soft balsamic and mineral notes

