



T U N I A



CANTOMORO

/ Technical datasheet

Red Wine

A wine obtained from organic farming

Grapes: 100% Cabernet Sauvignon

Planting year: 2005

Yield per hectare: 3,000 kilos

Harvest: by hand, in crates

Type of soil: calcareous-clayey

Altitude: 300 m asl

Location: hills on the northern border of Val di Chiana

Exposure: south-west

Spontaneous fermentation with native yeasts Unfiltered and unclarified wine

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/ Description

Our vineyards include 3.5 hectares of Cabernet Sauvignon planted in 2005. The chosen clones come from a French nursery that selected them for their **low productivity** leading to **high quality** grapes. Although used to grow in a different climate, these plants quickly adapted to the Tuscan soils.

Cantomoro is made from unblended Cabernet Sauvignon grapes. **Harvest** takes place quite late, around **mid October**, when perfectly ripe grapes can produce a wine with fruity and balsamic notes, fully blended with distinctive herbal hints. Half of the grapes undergoes fermentation in steel tanks, the other half in a 25-hectolitre oak vat. Being rather thick, skins allow rather long macerations.

Fermentation is followed by 36 months of ageing split among **wood** vats, **steel** tanks and 3-hectolitre casks.

Before Cantomoro reaches our glasses it rests for many years in the bottle.

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/ Tasting notes and pairings



Our suggested serving temperature is no more than 18°. Open the bottle and wait for about 20 minutes, allowing the wine to breathe.



Pour the wine in the glass. Cantomoro shows a very **intense garnet red**, that is a distinctive feature of Cabernet Sauvignon.



Keeping the glass still, smell the wine and you will get notes of **raw green pepper** as well as **caramel**. Now swirl the glass and you will perceive hints of **blueberry** and **white pepper**, then followed by aromas of **eucalyptus** and **rhubarb**.



Take a first sip. On the palate, the wine is **smooth** with **velvety tannins**, offering a rounded and long-lingering sensation also thanks to an **acidity** level that is unexpected in a Cabernet Sauvignon.



We suggest to pair Cantomoro with dishes requiring long cooking times such as **stews** and braised meat. It also goes well with **game, cured meats, ripened cheese** and **giblets**.