



CONTRAPPUNTO

/ Technical datasheet

Red Wine

Organic Wine

Grapes: Sangiovese 50% Cabernet Sauvignon 50% **Planting**

year: 1970 and 2005

Yield per hectare: 30 q

Harvest: manual, in crates

Type of soil: limestone-clayey

Altitude: 300 m

Location: hills bordering the Val di Chiana to the North

Exposure: south-west

Spontaneous fermentation with indigenous yeasts Unfiltered
and unfinned wine

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/ Description

Il Contrappunto was born from the idea of producing a **lively** red, to be drunk **young**. Easy to say, less so to do, given the characteristics of our grapes (low yield, concentration, great structure).

The path taken was to choose parcels of Sangiovese and Cabernet that had the same degree of ripeness, to be able to **vinify them together** in steel.

The Cabernet is **pressed directly**, so as not to give the wine excessive structure and tannicity: in the fermentation tank only its must, no skins, together with the Sangiovese which is **only destemmed**. Once fermentation is complete, the refinement also takes place in **steel**.

This diversified processing of two batches that then ferment together suggested the name: in **music**, contrappunto is the technique that, starting from two different melodies, manages to create a third, distinct one, which perfectly harmonizes the starting ones.

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/ Tasting notes and pairings



Contrappunto can be drunk at room temperature, but also chilled, to further accentuate its joyful character.



The first thing that is evident is the **lively, purplish color** of a young wine.



When the glass is still, it is almost **austere** on the nose, it does not let go immediately but then, shaking the glass, that **floral scent of violet** comes out that immediately recalls Sangiovese, together with fresh notes of **red fruits** and **bread crust**. The Cabernet contributes with **vegetal hints** that are not marked, but that are felt.



Drinking it, you immediately perceive the **acidity**, the **freshness**, always present in our other reds, but here freer to express itself, not having to keep up with important tannins and structure. However, this is not its only characteristic: lightness and drinkability are fine, but there is still some **substance** that, given the starting grapes, cannot be missed. The sensation it leaves in the mouth is **rich**, it does not escape immediately. It almost seems like a caress on the palate



Due to these peculiarities, Contrappunto does not require specific gastronomic pairings. It goes well with everything, but it also goes well alone...