



L'AMMIRAGLIO di Castelnuovo Tancredi

- **Region/Origin:** D.O.C. Orcia - Denominazione di Origine Controllata di Orcia, Red Wine
- **Grape varietal:** 100% Sangiovese - a special selection of the best grapes of the Estate
- **Yield:** 50 ql/hectare
- **Vinification process:** The alcoholic fermentation begins in stainless steel tanks at controlled temperature settings, and is followed by a light pressing. The free run juice is transferred to ne French oak barriques where the malolactic fermentation takes place and the refinement process begins.
- **Barrel aging:** Approximately 18 months in French oak barriques of fine grain and medium toast. The barriques have been carefully selected for their fine grain wood and moderate toasting, so they do not impose woody flavors to the wine but only enhance the fruit and the indigenous characteristics of the grape varietal itself.
- **Bottle refinement:** Minimum 6 months
- **Bottles produced:** 2.500
- **Available vintages:** 2009 - 2015
- **Organoleptic notes:** Ruby red with violet reflections. An intense nose with lots of ripe fruit like plums, prunes and cherries, and light spices along with underbrush and mushrooms. Good tannins and structure with lots of minerals and balsamic notes.
- **Suggested food accompaniments:** Savory soups typical of the Tuscan cuisine such as the "ribollita" or bean and ceci soups. Grilled meats and chicken, roasted duck or pheasant. Also worth a try with aged pecorino cheese with tartufo.
- **Suggested serving temperature:** 18° C



CASTELNUOVO TANCREDI

Tenuta Castelnuovo Tancredi – 53022 Buonconvento (SI) – Tel – Fax (39) 0577 806090
www.castelnuovotancredi.it info@castelnuovotancredi.it