



L'ASSEDIO di Castelnuovo Tancredi

- **Region/Origin:** D.O.C. Orcia - Denominazione di Origine Controllata Orcia, Red Wine
- **Grape varietal:** 80% Sangiovese - 20% Merlot
- **Yield:** 50 ql/hectare
- **Vinification process:** Each grape variety is placed in its own stainless steel fermentation tank where it remains for approximately 15 days under constant temperature control, until the alcoholic fermentation naturally takes place. Repeated pumping over of the juice is common procedure, followed by a gentle press. Afterwards, the merlot is transferred to French oak barriques, while the sangiovese is divided into large oak barrels and stainless steel tanks.
- **Wood ageing:** Approximately 12 months in French oak barrels
- **Bottle refinement:** Minimum 6 months before release
- **Bottles produced:** 6.000
- **Available vintages:** 2008 – 2010 - 2015 (this vintage was not aged in wood but in stainless steel tanks)
- **Organoleptic notes:** A lively ruby red with strokes of violet shows a good consistency and color concentration. A pleasant intense nose with strong balsamic notes, eucalyptis and with tones of scrub and mushrooms, all elegantly intertwined with rhubarb and licorice root that lead to a memorable finish of slightly sweet black cherry. A well balanced wine that is reminiscent of the territorial expression of the Orcia Valley, and what the sangiovese grape is famous for.
- **Suggested food accompaniments:** Grilled meat and game dishes, as well as pasta with ragù or a mushroom sauce. Also goes well with wild boar sausage.
- **Suggested serving temperature:** 18° C



----- **CASTELNUOVO TANCREDI** -----

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