



L'AMBASCIATORE di Castelnuovo Tancredi

- **Region/Origin**: Indicazione Geographica Tipica or I.G.T. Tuscan Red Wine
- **Grape varietal**: 60% Syrah-40% Cabernet Sauvignon in 2008; 50% Cabernet Sauvignon- 50% Merlot in 2015
- **Yield**: 50 ql/hectare
- **Vinification process**: The alcoholic fermentation takes place in separate temperature controlled stainless steel tanks for approximately 30 days with repeated pumping over and a light pressing. Afterwards, the free run juice is transferred to new French oak barriques where the malolactic fermentation occurs and the refinement process begins.
- **Barrel aging and refinement**: The wine is then transferred into new French oak barriques for approximately 18 months. These 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 before release
- **Bottles produced**: 2.000
- **Available vintages**: 2008 - 2015
- **Organoleptic notes**: Deep ruby-red with strokes of violet in youth. Intense whiffs of prunes, plums, black cherry and wild forest fruits are intricately laced with balsamic, white pepper, oriental spices and licorice notes on the nose. In the mouth the tannins are soft, velvety and well rounded with a persistent finish.
- **Suggested food accompaniments**: Grilled or braised meats, stews, all wild game dishes especially if cooked or stewed with berries. Try it with slightly spicy and well-aged cheeses for dessert, or even with dark chocolate.
- **Serving Temperature**: 18° C



CASTELNUOVO TANCREDI

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