

TENUTA SETTE PONTI

CROGNOLO TOSCANA IGT 2016



WINEMAKING NOTE

A temperature-controlled fermentation and maceration for 20 days with regular punching-down and topping up of the cap, before ageing for 14 months in small barrels. Aged for a further 5-6 months in bottle before release.

APPEARANCE, AROMA AND TASTING NOTE

The intense ruby red colour is the vivid prelude to the full bouquet of ripe cherry and berries, blended with spicy notes that give class and complexity. Full bodied, well balanced and vibrant on the palate, it displays well-rounded tannins and depth.

WINE INFORMATION

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| Country: | Italy |
| Region: | Tuscany |
| Wine Type: | Red Wine |
| Producer: | Tenuta Sette Ponti |
| Wine Name: | Crognolo Toscana IGT |
| Vintage: | 2016 |
| Principle Grape (%): | Sangiovese (90) |
| Secondary Grape (%): | Merlot (10) |
| Closure: | Cork |
| Winemaker Name: | Giuseppe Caviola |
| ABV (%) | 14.50% |
| Bottle Size: | 75cl |
| Case/Pack Size: | 6x75cl |

WINE AWARDS

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| James Suckling: | 95 points |
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