



# TENUTA BARBADORO OTTAVINO TOSCANA IGT BIOLOGICO



**Grape Variety** 100% Merlot

**Vineyard Location** Montespertoli, Tuscany

**Soil** Chianti region, rich in galestro, clay and limestone

**Training System** Guyot

**Vine Density** 3,500 vines per hectare

**Yield Per Hectare** 5,250 kg. per hectare

**Vineyard Size** 2 hectares

**Annual Production** 2,000 bottles/year

**Harvest** Hand harvesting in boxes

**Vinification** Delicate destemming and pressing, long fermentation and maceration in stainless steel vats for 20 days at -26 ° C

**Aging** Matures for twelve months in small oak barrels, with batonage twice a month

**Organic Certifications** Suolo e Salute Certified EU Organic, US Made with Organic Grapes

**Alcohol Vol** 14.5 %

**Color** Intense ruby red

**Aroma** Intense aromas of spices, currants, chocolate, and vanilla.

**Taste** Dense tannic, soft, and enveloping, warm with sensations of cocoa and spices. Long and elegant finish

**Food Pairing** Main courses of red meats, wild boar, venison, and aged cheeses

**Serving Temperature** 16° C. / 60.8° F in large glasses, to be opened about two hours before

**Type Of Cork** Natural Cork

**Bottle Size (L)** 0.75

