

roberto cipresso



Cipresso 43 PIGRECO Toscana I.G.T.



Grape Variety 100% Sangiovese

Vineyard Location San Quirico d'Orcia (SI), Tuscany

Soil Mainly clayey, ferrous, with calcareous deposits.

Training System Spur-Pruned Cordon

Vine Density 5000 vines/ha

Yield Per Hectare 1.2 kg per vine (6000 kg/ha)

Vineyard Size 2 hectares

Annual Production (Bottles) 1500

Harvest Manual harvest, from mid-September to the end of September

Vinification Controlled temperature, selected yeasts, stainless steel tanks and wooden truncated-cone shape vats.

Aging 12 Months, in French Oak Barriques
50% new and 50% old.

Sustainably Farmed Sustainable certification by Indaco

Alcohol Vol 14.0%

Color Medium ruby red

Aroma Fruity: red cherries, red plums, strawberries and figs. Mediterranean aromatic herbs, hearty

Taste Dry, medium-full body, high tannins, long length, and smooth closure

Food Pairing Charcuteries, beef carpaccio, beef tartare, meat starters, roasted beef, entrecote, barbeque roasted and stewed meats

Serving Temperature 17°-18° C / 62° – 64° F

Type Of Cork Composite Cork

Bottle Size (L) 0.75

