

roberto cipresso



vinwine brands

Cipresso 43 Punto Rosso Toscana I.G.T.



Grape Variety	50% Sangiovese, 50% Montepulciano
Vineyard Location	San Quirico d'Orcia (Siena) Tuscany, Moresco (Fermo) Marche
Soil	Mainly clayey, tuffaceous; clayey/Sandy, deep, with calcareous deposits.
Training System	Spur-Pruned Cordon
Vine Density	Sangiovese: 5000 vines/ha; Montepulciano: 3200 vines/ha
Yield Per Hectare	Sangiovese: 1.2 kg per vine; Montepulciano: 1.5 kg per vine.
Vineyard Size	3.5 hectares
Annual Production (Bottles)	10,000
Harvest	Manual harvest, from mid-September to the end of September
Vinification	Controlled temperature, selected yeasts, stainless steel tank.
Aging	8 Months, in Barriques (50hl) barrels.
Sustainably Farmed	Sustainable certification by Indaco
Alcohol Vol	14.0%
Color	Medium ruby red
Aroma	Fruity nose with red and black juicy and ripe fruit, sweet spices like vanilla, cinnamon and cloves
Taste	Dry, fruity with medium tannins and medium body. Smooth closure
Food Pairing	Charcuteries, beef carpaccio, beef tartare, meat starters, roast beef, entrecote, barbeque meat, pork and beef burgers
Serving Temperature	16° C / 60° F
Type Of Cork	Composite Cork
Bottle Size (L)	0.75

