



CABERNET

COSTA TOSCANA IGT 2022

DESCRIPTION

ON THE NOSE An intense bouquet of blue berries, delicate coffee notes and a subtle peppery spice. Early maturation notes add depth, while the wine's layered complexity elegantly reflects the gentle warmth of Tuscany.

ON THE PALATE On the palate, the wine is concentrated and harmonious, with notes of dark berries, delicate spice and ripe tannins. Its lively structure and long, elegant finish highlight its Tuscan character and impressive aging potential.

GRAPE VARIETIES

Cabernet Sauvignon, Cabernet Franc

VINEYARDS

The grapes come from our vines, which are 25 years old. The vineyard is located in Gavorrano, at 40 m above sea level, on a rather dry site with southwest exposure and optimal sunlight. The fertile soils combine sand, silt, clay and minerals, including pyrite, giving the wine structure, depth and a distinctive terroir.

FOOD PAIRING

Pairs beautifully with hearty dishes of red meat, grilled or roasted, especially game and lamb, as well as flavorful, spicy cheeses. Serving temperature: 16 °C

PRICE

750 ml 39,50 Euro
Magnum 1,5l 84,00 Euro

VINIFICATION

The grapes underwent a gentle red fermentation with maceration and remontage, followed by natural malolactic fermentation. The wine was then carefully aged, allowing its structure and aromatic depth to fully develop.



ANALYTICAL DATA

Contains sulfites
Alcohol: 13.5 %
Residual sugar: 0.2 %
Acidity: 4.8 g/l

WINE OF ITALY

Bottled by **TENUTA POGGIO AL RIGOLOCCIO**

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