



CABREO

*Il Borgo*



TENUTE DEL CABREO

2016

*Toscana*

*Indicazione Geografica Tipica*



# CABREO IL BORGO

## 2016

*Toscana IGT*

### THE LAND

**Area of production:** made from grapes coming from the vineyards of Cabreo estates, on Greve in Chianti hills

**Altitude:** about 300 MASL

### THE GRAPE

**Vines:** Cabernet Sauvignon, Merlot and Sangiovese

**Planting density:** 3.000 - 5.000 vines per hectare

**Production per hectare:** on average 7 tonnes of grapes

**Yield in wine from the grapes:** about 65%

### WINE MAKING

**Vinification:** in stainless steel vats at a controller temperature of 28°C. Maceration on the skins for 18 days

**Ageing:** in barrels made of French oak (225 liters) (30% new, 40% aged one year, 30% aged two years) for 18 months.

**Bottle ageing:** minimum 6 months

### THE WINE

**Tasting:** This wine, characterized by complex and charming aromas, stands out for its fresh and crispy fruit taste, with a silky finish and a great persistence

**Food pairing:** It is perfect if accompanied by meats and cheeses or just in good company

**First harvest:** 1982

**Shelf life:** up to 20-30 years