



Duemani IGP Costa Toscana BIO 2017

Azienda Agricola Duemani

Type	Red wine
Origin	Italien, Toscana
Producer	Duemani Toscana
Classification	IGP
Expansion	16 months aging in French oak barrels (50% new)
Contents	75 cl
Vintage	2017
Enjoyment phase	up to 12 years
Serving temperature	16 - 18°C
Alcohol content	14 %
Grape varieties	Cabernet Franc 100 %
Awards	97 James Suckling, 97 Robert Parker /
Article no	16504717

Comments

The vines are farmed strictly biodynamically and without intervention. Fermentation and 16 months of ageing take place in French oak barrels, with 50% ageing in new wood and 50% in used barriques.

Pairing

Great with a hearty piece of meat. But it can also compete with mature cheese.

Tasting notes

Rich deep dark ruby with violet shimmer. Compact nose, smells of tobacco, then elderberries and cassis, with fine, spicy components in the background. Very dense tannin on the palate, builds up in many layers, exciting play between ripe berries and spicy components, very long finish in the finish.