

PRODOTTO D'ITALIA

CANTINA GIULIANO

TUSCANY IN A BOTTLE

IGT COSTA TOSCANA A MANO 2020

*Our flagship wine.
An exceptional wine from the incredible terroirs of Maremma*



GRAPE VARIETIES

- 50% Cabernet Sauvignon
- 50% Cabernet Franc

VINEYARDS

- 30 year old vineyards organically grown facing the Mediterranean sea.

WINEMAKING

- Grapes are picked and selected by hand.
- Fermentation occurs in French oak Puncheons with daily very light manual punch downs. Skin maceration lasted 30 days.
- 20 months aging in French oak barrels.

TASTING NOTES

- Deep purple color, almost inky
- Rich and complex nose with notes of cherries, raspberries, with light green touches, wet earth and some toasted oak.
- Full bodied wine with depth and balance with structured tannins and refreshing acidity
- More aromas of ripe red fruit, forest floor and lingering notes of pepper, licorice, cho-colate and coffee.

CELLARING POTENTIAL

- 10-15 years.

FOOD PAIRING

- Rich fatty meats, grilled or stewed.

SERVING INSTRUCTIONS

- Best served around 18-20°C
- Decant at least an hour before the meal.

Under the Supervision of Rav E. Wolff, Rav A.O. Padwa and the OU

UPC 691835731698

