

# GRILLESINO

## CECCANATE MAREMMA TOSCANA DOC 2015

<i>denomination</i>	MAREMMA TOSCANA DOC
<i>grapes</i>	100% Cabernet Sauvignon
<i>first vintage produced</i>	1998
<i>soil type</i>	calcareous clay, rich in stone
<i>altitude (mt)</i>	250 asl
<i>training system</i>	cordon spur
<i>vines per hectare</i>	6.600 /h
<i>yeld per hectare</i>	55 q/h
<i>harvest period</i>	second week of September

*general information* "Ceccante" is the name of a Hero from an ancient story related to popular tradition of Tuscan story tellers. It is believed that he, one day, while escaping from offenders after committing a heroic action, he found refuge among the vines of Maremma and there, after discovering the sweetness of its black grapes, decided to settle.

*wine making* After de-stemming and soft crushing, Cabernet Sauvignon did a maceration in stain- less steel vats for 15-20 days, at a maximum temperature of 30°C. Than the wine was moved into new 225L barriques (Alliers,Tronçais and American oak) where malolactic fermentation was completed by the end of the year. The wine was then racked and replaced in barriques where it aged for about 16-18 months after which it was bottled. No filtration done.

*aging (months)* New barriques 16, bottle 10

*tasting notes* Beautiful deep ruby red colour and outspoken nose of licorice, cassis, black cherry, vanilla and mocha showing well-integrated toasty oak. Good acidity, lending harmonious and generous, delicious, with potential to improve further. Elegance and character in the same package with firm finish.

*pairings* It drinks well with a steak, with mushrooms, with lamb, with black truffle.

*try it with* The savory Maremma specialty of pasta with a dark, long-cooked sauce of tomato and wild boar.

*serving suggestions* 18°C

*ageing potential* 10 years from bottling date

