



PASSIONE BIODINAMICA!

cosimo

IGT TOSCANA ROSSO

Grapes:

Sangiovese, Canaiolo, Malvasia Nera, Bonamico; Northeast exposure; cordon spur training; 3000 plants per hectare, with the soil based with calcareous clay and filled with fossils from the Plio-Pleistocene.

Harvest:

with a vineyard full of different grapes, we harvest all grape varieties at once. Observing the Sangiovese grapes, we wait until their phenolic maturation which guarantees a higher structure and longevity of the wine. The complexity is further enriched by the various stages of maturation of the other local varieties.

Vinification:

Cosimo represents an important example of how our territory is able to be expressed with finesse and elegance. Vinification occurs in small open 10Hl containers, with manual punch down of the cap occurring multiple times a day to extract all the characteristic aromas of these varieties. Cosimo is the result of a completely natural vinification. The fermentation, which occurs on the skins, lasts about 20-30 days with the naturally present yeasts. As always, the fermentation is carried out without selected yeasts or any chemical additives, with the small exception of a minimum of sulfites where necessary prior to bottling. The malolactic fermentation is completely spontaneous, and takes in oak barriques that are 2°, 3° and 4° passage. There, the wine will mature for about 12-18 months until bottling, where it will undergo continued refining.

Sensory Characteristics:

Cosimo expresses a myriad of complex aromas: from fruits like blackberry and plum, to perfumes of rose and pot-pourri. From there emerges sweet spices and hints of tobacco. On the palate, a strong beginning that develops into fruits, with structured tannins and a persistent finale, balanced between freshness and alcohol.

Pairings:

optimal with red meats, game, and aged cheeses.

Serving temperature:

16 - 18 degrees



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