





Ratings:

vinous

SCORE 91/100

JAMESSUCKLING.COM♥ SCORE 90/100

"NUMERO OTTO" CANAIOLO TUSCAN RED IGT

Wine made from a selection of 100% CANAIOLO grapes. Cold maceration for 48 hours and successive fermentation in stainless steel vats at temperature controlled for 14 days with daily pumping over and gentle pressings. Aging in French barriques for 8 months and further refinement in bottles for 6 months.

Grapes from single vineyard: Canaiolo Lombardi - old vineyard from 1975.

Vintage: 2019 Organic Alcohol: 14 %

Total acidity: 4,08 gr/l Residual sugar: 1 gr/l Dry extract: 25,9 gr/l

Annual bottle pruduction: 4000 bt 0,750 lt in case of 6 bt + 50 bt

magnum size (1,5Lt).

Training system: Double Guyot Planting density: 4000 vines/ha Yield per vine: 1 kg of grapes

Soil: Pliocene epoch (alberese pebbly and sandstone)

Organoleptic properties:

Color: Ruby red

Bouquet: intense freshness as floral notes of violet as well as red

berries aromas and balsamic notes as eucalyptus.

Taste: Medium-bodied with a balanced acidity, good structure with light balsamic hints: smooth and silky tannins characteristics

of this particular wine.

Serving suggestions: goes especially well with white meat, vegetable-based dishes, fresh cheeses, salami, fish soup, oily fish. Excellent as aperitif.

Serving temperature 15°C-16°C.

Curiosity:

The original label has been prepared on sketch by the Florentine artist and restorer Chiara Piani and recalls to the infinite emotions that every wine is capable to transmit.

Producer's note:

Since vintage 2003 we dedicate a new label to this particular red grape planted by our grandfather Renzo. A grape used always in the Chianti blend to give its smoothness with Sangiovese but instead able to express, with its simplicity, an incredible floral intensity and in the taste a good freshness with soft and elegant tannins. An unexpected note from the old vintages once we re-tasted is that its aging in bottle still express a good freshness.



SCORE 4* STELLE

GUIDABIO

SCORE 4 Foglie

WOW - Civiltà del bere BRONZE MEDAL

