



NON IN LATERA PRO NOS

# CASTELLO TRICERCHI

## IuLi'ò 2021

100%, SANGIOVESE, IuLi'ò Toscana expresses the freshness of the Vigna Camponovo and the Vigna del Piano.

## Characteristics

Altitude	250 mt
Exposure	West/ South West
Soil	Medium texture with limestone clay and sand
Type of cultivation	Guyot
Density	4.500 circa
Age of vines	20 years
Yield/ha.	68 quintals
Yield/plant	1.5 Kg
Harvest period	Mid-September
Method of harvest	By hand
Alcohol content	13,5%
Vinification	Spontaneous fermentation, followed by maceration in steel tanks at a controlled temperature of 26°C for 15 days.
Aging	Stainless steel vats

## Organoleptic properties

Colour	Clear, intense ruby.
Aroma	Elegant, fruity, hints of cherry, lightly spicy.
Taste	Warm, rounded, balanced with strong hints of red fruit and a long finish.
Couple with	Cold cuts and cheese, pasta, soup. Perfect as an aperitif.
Serve at	14 - 16 °C
Total production	22.000 bottles
Packaging	0.75 l. - European Bordeaux bottles packed horizontally in boxes of 6 - 12



**CASTELLO TRICERCHI**

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Our offices are open from Monday to Friday  
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