



CASADEI

## FILARE 41



### APPELLATION AND NAME OF THE WINE

IGT Toscana, Filare 41

### GRAPE VARIETALS

100% Petit Verdot

### TYPE OF SOIL

Medium loam with well-weathered rocks, rich minerals and micro-elements. PH tending to neutral.

### YEAR OF PLANTING

1999

### DENSITY

7400 stocks per hectare.

### PRINING SYSTEM

Double low spur pruned cordon.

### PRODUCTION

700g - 800g of grapes per vine.

### HARVEST

By hand in the first decade of October, in small crates of 10 Kg, to preserve the perfect integrity of the berries.

### VINIFICATION

After de-stemming the berries are gently pressed with light crushing of the grapes. On the arrival at the winery the grapes are chilled at 4°C before fermentation. 50% of the must ferments in stainless steel tanks, 50% ferments in terracotta jars. Fermentation starts naturally, without inoculation. Period of fermentation + maceration: 30-35 days. Malolactic fermentation: directly in barriques without inoculation.

### AGING AND REFINING

In new french oak barrels, for 20-24 months. 6 more months in bottles.

### AGING POTENTIAL

Up to 15 years.

### TASTING NOTES

The nose opens with intense aromas of plums, berries and violets, with hints of spices. At the palate is shows thick tannins balanced by pleasant acidity. The finish is long and persitant.

### RECOMMENDED PAIRINGS

The wine pairs well with flavorful dishes as it could easily overpower more delicate preparations. Grilled lamb, stewed wild boar or roasted deer. Hard aged cheeses like pecorino or parmigiano could nicely soften the firm tannins. Perfect meditation wine.

### SERVING TEMPERATURE

18°C