



CASTELLO DEL TREBBIO

P A Z Z E S C O

APPELLATION AND NAME OF THE WINE

IGT Toscana, Pazzesco

GRAPE VARIETALS

Merlot 60%, Syrah 40%

TYPE OF SOIL

Clay with rocks and limestone matrix.

YEAR OF PLANTING

1998 Merlot, 1999 Syrah

DENSITY

5500 stocks per hectare.

PRUNING SYSTEM

Horizontal spur pruned cordon.

YIELD

4 cluster per vine.

HARVEST

By hand, in small cases to preserve the integrity of the berries.

VINIFICATION

Pressing: de-stemming followed by gentle pressing with light crush of the berries. Vinification 100% in terracotta jars.

AGING AND REFINING

In new barriques and Tonneaux for 16-18 months.
6 more months in the bottle.

AGING POTENTIAL

10 years

TASTING NOTES

Deep ruby red with purple reflexes. It shows very appealing and intense aromas of small berries with hints and spices. At the palate is rich and velvety with very well integrated tannins and a very pleasant, long and persistent end.

RECOMMENDED PAIRINGS

For its intense flavors and rich structure, it matches well with roasted or stewed meats.

SERVING TEMPERATURE

16°C - 18°C

