



CERTOSA DI BELRIGUARDO

CHIOSTRO DI VENERE TOSCANA ROSSO IGT

CHIOSTRO DI VENERE features a prevalence of Cabernet Sauvignon, completed with Sangiovese, to enhance the local Tuscan character. A very full wine with an imposing structure, characterised by an excellent balance in the mouth, it floods the palate with rare elegance. On the nose, vanilla is followed by leather, giving way to fruits of the forest, like blackcurrants and blackberries. Its taste is deep, broadly dense and definitely very persistent in an inviting finish. A great Tuscan with an adventurous spirit.

GRAPES	85% Cabernet Sauvignon, 15% Sangiovese
LOCATION OF VINEYARDS	Hills around Siena
ORIENTATION	West, Southwest
ALTITUDE	200-250 meters above sea level
SOIL	Rich in organic substances with some minerals
TYPE OF CULTIVATION	Spurred cordon
VINIFICATION	Harvest takes place in September. Alcoholic fermentation in stainless steel vats for 15-20 days at a temperature of 24-25°C, followed by malolactic fermentation.
AGING	3 months in steel, 12-18 months in French oak barriques and 3 months in bottle
ALCOHOL CONTENT	14.5%
TOTAL PRODUCTION	2,000 bottles
OENOLOGIST	Manuel Pieri



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