



I BALZINI

“Wine, wine which I have set aside! Idle, I drink at the eastern window”

Tao Ch'len (365-427 d.C.)

I BALZINI Red Label IGP Toscana



TASTING NOTES

COLOR: Ruby red with light purple highlights.

AROMA: An ample and balanced bouquet with floral notes accompanied by red berry fruit and light sensations of spices such as cinnamon and liquorice.

FLAVOR: A good structure with flavors of much immediacy, round, balanced, and of good persistence.

SOIL: Of Pliocene origin, sedimentary formations characterized by the presence of alternating strata of yellow sands and clay with a notable presence of marine fossils.

MICRO-CLIMATE: Warm and temperate with average to elevated precipitation, with cold winters and warm to very warm summers and particularly sunny late afternoons and sunsets given the precise western exposure.

EXPOSURE: Southwestwards, with a north to south orientation of the vine rows

VINEYARD WORK: The working of the soil alternated with a cover crop, the training system is a cordon de Royat. The grapes are hand picked and the bunches are placed in small packing cases and are further selected on a belt in the cellar.

GRAPES: Merlot, Cabernet Sauvignon, Sangiovese

FERMENTATION AND AGING: The fermentation takes place in stainless steel tanks at a temperature of 79° Fahrenheit (26° centigrade) and is followed by a six month aging period in used oak barrels. This process gives the wine a dynamism and vivacity of aroma and flavor while maintaining an excellent structure on the palate.

SUGGESTIONS: An elegant and fragrant blend with a pleasurable flavor impact.

WITH FOOD: A wine for an entire meal, perfect with salame and medium-aged cheese.

PARTICULAR CHARACTERISTICS: A blend of Sangiovese and Cabernet further rounded by the addition of Merlot. A discreet use of oak gives it a fresh character, that of a “Super Tuscan to drink”.